

EXPERIENCE JAPAN IN NEW YORK CITY

CHOPSTiCKS NY®

JAN
2015
#93

FREE

HOME COOKING ISSUE

WITH 12 COMFORT
FOOD RECIPES

Dive Into
Winter
Gourmet



新春賀



SPECIAL REPORT

Fuji-san (Mt. Fuji)
Motif Items

www.chopsticksnyc.com

NEWLY OPENED

HAKATA

HOT POT



Matsunabe is a hot pot originating in Hakata (Fukuoka) which uses the small intestine of a cow as its main ingredients. Today, it is cherished all across Japan for being a hearty and economical meal that also makes a great companion for sake. The soup is loaded with collagen and the savory flavor of matsu spreads across your palate with every chewy bite.



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www.hakatahotpot.nyc



For more info



博多
もつ鍋



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[Jan 2015, #93]



Cover
Photo: Poppo
www.poppono.com

See these on the cover of this month's issue in "American New Year" (Japan): 2014 is a lucky year for the "New" and the "old" ages of your 2015 life (page 10).

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SPECIAL FEATURE 02 Start 2015 Beautifully with Fuji-san Items

For this January issue of CHOPSTICKS NY, Fujiyama, is the highest mountain in Japan. Japanese people view Fuji as its sacred and have worshipped this beautiful, cone-shaped mountain for centuries. Here we introduce items that are designed in a Fuji-themed mountain to start your New Year beautifully.

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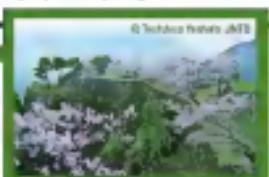
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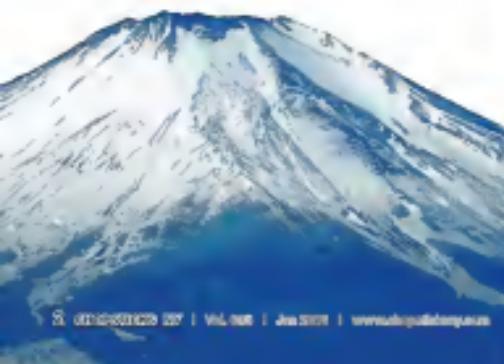


Start 2015 Beautifully with Fuji-san Items

Fuji-san, known outside Japan as Mt. Fuji or Fujiyama, is the highest mountain in Japan. It is a stratovolcano (a volcano composed of many layers) that stands 12,389 feet above sea level. Japanese people, whose spiritual culture is deeply rooted in nature, view Fuji-san as sacred and have worshipped this beautiful, cone-shaped mountain for centuries. In Japanese culture, it's said that what you see in your *atusayume*, the first dream of the year, tells your fortune for the year, and the dream that brings you the most luck is one featuring Mt. Fuji.

Since it is a volcano, Fuji-san has a crater on its summit, with its top perpetually covered in snow. This elegant view has inspired many artists both inside and outside the country. Renowned *ukiyo-e* (woodblock print) artists, Hokusai Katsushika (well known for his series *Thirty-six Views of Mount Fuji*) and Hiroshige Utagawa (famous for *The Fifty-three Stations of the Tokaido*) often used Fuji-san as a motif.

Fuji-san was named a UNESCO World Heritage Site in 2013, and since then Japan has experienced a Fuji-san boom, attracting more and more visitors and releasing more Fuji-san-inspired items. Although it's not easy for those of us living in the U.S. to visit Fuji-san, we can enjoy Fuji-san-related goods. Here, Chopsticks NY introduces some Fuji-san products available in America.



Umbralla

This cleverly designed Fuji-san umbrella will brighten your mind, even on a rainy, gloomy day. Small triangles representing Fuji-san are geometrically arranged to create a large Fuji-san when the umbrella is opened. The red, round ring attached to the handle symbolizes the Sun.

JapanTravelShop.com



Bear Glass

You can create your own Fuji while sipping beer. The elegant shape of this glass echoes the elegant slope of Fuji-san, and it is carefully designed to create the perfect amount of foam. The result is a beautiful view of snow-capped, golden Fuji-san reflecting the sunlight. The glass holds 9.5 ounces of beer.

JapanTravelShop.com

Edo Kiriko Glassware



These *akuhi* (Japanese cut glass) glasses have a Fuji-san pattern replicating Hokusai's *Red Fuji* (Hokusai's *Red Fuji* with a red base is considered a good omen). The glassware is engraved by hand, and the cuts create a shimmering effect, making them perfect for drinking alcohol or celebratory occasions. The glasses come in two colors, red and light blue.

JAPANSEWARE
www.japanseware.com



Fuji on the Rock Ice Maker

Enjoy your own miniature Fuji-san in a glass! This mold creates a Fuji-mimicred, clear ice cube with unique, snow-like frosty air bubbles on top. Just fill the mold with water and freeze for 6 to 10 hours, and you'll have a Fuji-san ice cube!

[JapanBentoShop](http://japanbento.com)

Grater



Uniquely designed, this porcelain grater is not only practical but also cute. You can grate ginger or garlic on the snow-capped mountain top, and the final product naturally falls to the foot of the mountain. With its beautiful sky-blue color, it's sure to spruce up your table as well!

[UsaAnimeGoods](http://uscanimegoods.com)

DIY Fuji-san Onigiri

1. Cut a piece of nori into a 3" x 5" rectangle and make the edges wavy or jagged via the sharper sides (if you make a natural wavy edge, the final product will have a cute look, while a sharp jagged edge will create a more realistic effect.)



2. Make a triangular onigiri rice ball. The length of each side of the triangle should match the narrow width of the nori.



3. Place the onigiri at the middle of the nori as indicated in the picture.



4. Wrap the onigiri with the nori. Voilà! Fuji-san!



*You can use oily paper instead of nori



Tin Sake Cup

A sake cup has the ideal silhouette for replicating Fuji-san's beautiful cone shape. This tin sake cup is created by Nasakura, a long-established matcha company of master craftsmen in Toyama Prefecture, and it meticulously reproduces the form of Fuji-san. Fill the cup with sake, and you can appreciate Mt. Fuji!

[EB Japan](http://eb-japan.com)

www.ebjapan.co.jp

Tenugui

The tenugui is a traditional Japanese towel. It is a perfect canvas for Fuji-san and allows you to keep the mountain close to you at all times. [UsaAnimeGoods](http://usanimegoods.com) offers several designs featuring Fuji-san images by Hermitage and Hokusai. Instead of using machine-based modern printing techniques that generally replicate patterns on fabric, these tenugui are made with the traditional cloths-dyeing method with no unique Maruyama and overlapping edges of color; such tenugui is itself another work of art that reflects the importance and craftsmanship of Hermitage and Hokusai.

[UsaAnimeGoods](http://usanimegoods.com)
[www.usanimegoods.com](http://usanimegoods.com)

Euroahiki

Japanese traditional wrapping cloth. Euroahiki comes in various sizes and materials. This 100% cotton Euroahiki design is a typical wave motif pattern with clouds and waves in a random style. You can use it in a conventional way as well as hang it on the wall.

wako new york, inc.
www.wakonewyork.com



Notebook

Stylishly designed in Japanese pattern (Ninny-dori style by famous artist, Kusakabe). This notebook represents the essence of Japanese tradition in graphic, chic, simple and impressive.

Kusakabe Bookstore



Handkerchief

Put on the handkerchief has a ratio (width: length) of 1:2. Graphically designed, eight different flag and motifs appear randomly. It's practical yet fun to watch the "tower" mountain.



Fuji-aan Stamp



Since Fuji-aan is viewed as a good-luck charm in Japan, why not use this auspicious motif on a New Year's card? This Fuji-aan-patterned stamp helps you create your own conveniently. You can even print, draw, and write on the stamped design.

Kusakabe Bookstore

Sticky Note



You will never forget anything of Fuji-aan in sticking out of books and notebooks. Perfect match for your to-do list.

Kusakabe Bookstore

PREMIUM ECONOMY

ECONOMY CLASS

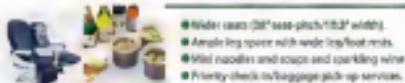
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All Things New from Stores, Products to Events

BEAUTY

Garden: An Oasis of Greenery in the West Village

Ample greenery abounds in Hemipuku and Gensu

However, Sasaki visits that despite the similar cache of the West Village, Garden is designed to be a casual place where customers can feel free to just drop in. He himself holds a barber license so is equipped to provide men's cuts, though in Japan he also had a large female clientele so it will succeed in women's haircuts and coloring as well. Stylists go back and forth between Japan and the U.S., so Sasaki considers one of Garden's strengths its ability to stay aware of recent Japanese trends while reaching New York trends by being part of the Manhattan salon scene.

The relaxing-décor makes it the perfect place to escape the hustle and bustle of the city while having your hair. Cuts and other services in Garden are reasonably priced and you can enjoy discounts by becoming a regular and accumulating points on the Garden-issued stamp card.



Garden's manager Kensuke Sasaki is an architect of the salon, serving clients who travel between Japan and the U.S. to immediately bring fresh input to their service.

Garden New York 329 W. 11th St., 2nd (between 5th & Washington Sts.), New York, NY 10011 | (212) 462-1822 | www.gardennewyork.com

BOOK

Japanese Picture Book Series Adored by All Ages

appeal to non-Japanese children

The first book of the series, released December 1, is *Kuma-Kuma Chan: The Little Bear*. It follows the adventures of Kuma-Kuma Chan (whose name loosely translates to "cute little bear") during the day from everyday chores to seasonal activities. Originally written for children ages 3 to 5, Takahashi's adorable illustrations will surely capture kids' hearts, but they appeal to people of all ages, parents and collectors of illustrated books.

The series continues with titles like *Dorothy and Sarah: The Abenomachi Cake Contest* by Midori Basico, *Don the Little Fox* by Naoko Niimi and illustrations by Genyosa Mita, and *Rosie the PDA and His Dinosaur Friends* by Yasuko Kimura.

www.takeshobo.com/english/learnabout/the-little-bear/

Japan-born manga, anime and "kawaii" characters are household names in the U.S. today, but there are not as many picture books made in Japan available in English. Independent publisher Mameyon, Inc. has just launched an English-translated Japanese picture book series targeting U.S. audiences. From Japanese folklore to contemporary stories with cute illustrations, they include a variety of content to



Kuma-Kuma Chan The little bear has 32 pages with 20 beautiful color illustrations and is published in \$14.95 (hardcover) and \$12.95 (softcover).

FOOD

Ultimate Umami Source Directly From Japan

Commonly known as the fifth taste profile, the concept of umami is now spreading throughout the world. Non-Japanese chefs are getting to understand this concept that originated in Japan, but it has been deeply embedded in the food culture of its home country for centuries.

There are several key ingredients for obtaining umami in Japan, such as katsuobushi (bonito flakes), niboshi (dried sardines) dried shiitake mushrooms, and kombu kelp. K-Seaweed Co., Ltd. the U.S. branch of the long-standing seaweed specialty manufacturer and distributor Konosukekura Kasei Co., Ltd., has just launched its online store in the U.S. English-speaking customers can not only buy their carefully selected products, but can also get familiarized with their umami rich and nutritious ingredients.

Loaded with vitamins, fiber and minerals and almost zero calories, seaweed is a true gift from nature. There are many types of seaweed products enjoyed in Japan, but K-Seaweed carefully selects products for its U.S. customers, introducing wakame (soft, leafy seaweed), kombu (kelp thicker than wakame), and hijiki (seaweed with rosemary-like thin leaves), which are common in Japan and also easy to cook for those who are new to these ingredients.

Crush bath made from kombu can instantly add umami to your cooking. It might be interesting to use seaweed for the first time, but you can find a variety of recipes on K-Seaweed's website, from miso-soup to swimming dishes to salads. They are also holding workshops which introduce how to make dashi (stock) from seaweed. Check online for the most up-to-date schedule.

To celebrate the launch of their English online shop, K-Seaweed is offering a free seaweed product (either Kelp Wakame from Sanriku, Long Kelp from Nagasaki, or Kombu Kelp from Hokkaido) to the first 10 customers who place an online order.



In addition to their online shop, K-Seaweed products are available at Asian grocery stores. Their products are distributed in restaurants in New York.



Enhanced nutrition is not only a selling point, but also provides information regarding the health benefits of seaweed products and cooking ideas.

K-Seaweed Co., Ltd. www.kseaweed.com
Distributed by A2O International www.a2ointl.com

SHOP

Citizen Watch Times Square Flagship Store Opening

On November 19 the leading watch manufacturer, Citizen Watch Co., Ltd. opened its first flagship store for the U.S. market in Times Square. The approximately 120-square-meter (1290 square foot) floor space offers an interactive communication with consumers via digital displays and tablets.

Times Square is a location where people from all over the world gather for sightseeing, business and shopping, and it truly is a place where trends and culture originate. The store here features a wide variety of items and new models equipped with Citizen's proprietary light driven technology Eco-Drive, including the flagship model, Eco-Drive SATELLITE WAVE F100.

In 2014, Citizen announced its global brand statement of "BETTER STARTS NOW". This expresses the belief that regardless of the situation, there is always the opportunity to make things better if you take action thinking that that is the start. At the shop's opening Yoshio Tabata, President and CEO of Citizen Watch Co., Ltd., commented, "We are thrilled to have been able to open a store in this amazing location which is said to be the crossroads of the world. It also feels that it was helpful for us as a watch company to be in a place that thoroughly includes the word "time". We at this store, I hope that people from North America and all over the world can encounter our brand and experience our company's watches for themselves."

This Times Square shop, an addition to Citizen's other 100-plus international locations, plays the important role of delivering the company's worldview to not only the North American market, but to the whole world.



The Citizen brand worldwide is recognized for products, its store presentations and the design elements design, which is thoroughly reflective of Japanese culture throughout.



Citizen Eco-Drive SATELLITE WAVE F100
Citizen's flagship model for 2014, boasts the world's first satellite signal reception signal and watch's spherical design with speaker function requirement to display the precise time anywhere in the world.

Citizen Watch Times Square
1500 Broadway (bet. 42nd & 43rd Sts) New York, NY 10036 | www.citizenwith.com

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(646) 380-9280

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(212) 219-0033

On-line shopping now available!

www.sunrisemart-ny.com

Let's Cook At Home with Japanese Ingredients

The New Year is a good time to start something new. Why not add new seasonings and ingredients to your pantry and broaden your cooking repertoire. Here we introduce 12 recipes using Japanese seasonings and ingredients, from authentic Japanese dishes to Asian and Western-style dishes with Japanese twists.



Dipping Whole Grain Udon Noodles with Spicy Mushroom Sauce



Ingredients (Serves 2)

- ▢ 2 Whole Grain Udon noodles

(Dipping sauce)

- ▢ 1/4 teaspoon "mejig" (scallion or leek, chop diagonally) (1/4 piece konbu/mage (dried fried tofu), julienne)
- ▢ 1/4 piece konbu/mage (dried fried tofu), julienne
- ▢ 1/4 cup (30 g) dashi-no-ko (soy, miso, shiitake, amazake)
- ▢ 2 1/2 tablespoons vegetable oil
- ▢ 1 1/2 cups water or kombu dashi broth
- ▢ 1/3 cup water
- ▢ 1/3 cup mirin
- ▢ 1/3 cup soy sauce
- ▢ 1/4 cup arrowroot starch
- ▢ 1/4 cup sugar
- ▢ 1-2 tablespoons katsuobushi (bonito) or corn starch

*For more info on dashi see article on page 10

(Condiments)

- ▢ 2 tbsp shredded scallion
- ▢ 1/2 tsp grated ginger
- ▢ Dash of amazake or iitemi (garlic or red pepper)

(Directions)

1. Heat vegetable oil in a sauce pan and sauté scallion
2. Once it's done, add amazake and keto striking
3. Add water (or kombu broth), water, mirin, soy sauce, natural salt and sugar and bring to a boil
4. Add arrowroot starch or corn starch to the sauce for thickening
5. Remove from heat and add it to the sauce for thickening
6. Cook Whole Grain Udon noodles and drain water
7. Serve udon and dipping sauce with condiments (grated ginger and shredded scallion) on the side.

Point

With at least three different kinds of mushrooms, for example shiitake and amazake, it's really not to overcook mushrooms which would spoil the fresh texture. You can determine whether for instance...

Egg Fried Rice



Ingredients

(Serves 2)

- ▢ 1/4 cup steamed rice
- ▢ 8 shiitake (grain) mushroom stalks
- ▢ 2 eggs
- ▢ 1 1/2 cup Kikkoman HONDASHI®
- ▢ 2 pinches pepper
- ▢ 2/3 cup soy sauce
- ▢ 1/2 tsp sesame oil

(Directions)

1. Chop up shiitake into small pieces
2. Beat eggs lightly in a bowl
3. Heat sesame oil in a pre-warmed medium heat. Before it starts to smoke, pour eggs into the pan over an arm with an oil-pufflike. Stir eggs quickly with a wooden spatula.
4. Add green onion/bacon. Make sure there are no lumps
5. Sprinkle HONDASHI® and pepper
6. Pour in soy sauce from the edge of the pan and stir well

Point

Hondashi® HONDASHI® is usually used for making soup stock and broth but it's more versatile in usage. You can also use it for making fried rice and vegetable stir fry. Since this umami seasoning also contains salt, you can reduce your usage of sodium. Try HONDASHI® as a seasoning to broaden your cooking experience.

True Whole Grain Udon

True Whole Grain Udon Noodles have a much more refined texture while maintaining all the great benefits of whole grain, higher content of vitamins, minerals, essential acids and fiber. These thick Soba-style udon noodles are not only good for soup/noodles, but also for salad and stir-fried dishes.

www.wholegrainudon.com



HONDASHI®

HONDASHI® is *Aji-nomoto's* Angelo product. Known as "sea lentil," HONDASHI® is a ready-to-eat high-quality dashi (broth) combined with other seaweeds. HONDASHI® has a milder, less salty taste than konbu dashi as it is made with arrowroot starch instead of dried seaweed. It is popular with Japanese cooks for almost every dish it can be used in, from miso soup to tempura sauce. By adding a small amount of HONDASHI® and it makes an enormous difference.

www.ajinomoto.com



Gomoku Gohan (Japanese Pilaf)



Ingredients (Serves 4)

- ▢ 3 cups rice (washed and drained)
- ▢ 1/2 piece chicken thigh
- ▢ 1/4 piece bamboo shoot
- ▢ 1/4 piece konbu/mage (dried fried tofu)
- ▢ 2 shiitake mushrooms
- ▢ 1 piece of turnip (steamed or fried)
- ▢ 6 cups Kikkoman Hon Tsuya
- ▢ Water to dilute

(Directions)

1. Cut chicken into bite-size pieces
2. Slice bamboo shoot and shiitake mushrooms. Shred carrots and cut bamboo shoot in half and then shred
3. Put rice and Kikkoman Hon Tsuya in a rice cooker, add H2O with water until it reaches up to 2 cups on the inner scale of the pot. If you use a regular pot or pan, first mix Kikkoman Hon Tsuya and water measured 1.2 times the volume of the rice. Put rice in the pan and then add Hon Tsuya's water mixture.
4. Add toppings from Step 2 to the rice cooker (pot or pan), mix and heat on the heat.
5. You can either undercooked until it is done. If you can't wait for this, add a few bags heat until the heat is off between bags (it releases heat and steam) for about 10 min., and then off the heat and cover for about 5-10 min.
6. Once the rice is cooked, mix well and serve.

Point

You can replace bamboo shoots with gobo (burdock root). Gobo gives an earthy and hearty taste to the pilaf due to its long, cutting texture. Peeling the stems by cutting gobo like sharpening a knife to maximize the texture and flavor of gobo.

Kikkoman Hon Tsuya

Kikkoman Hon Tsuya is a multipurpose soup. It's sweet taste fit for use in tempura dipping sauce, bath to noodle and dipping sauce for noodles. Main base: Kikkoman soy sauce blended with four types of氨基酸 (amino acids) and sugar to add satisfying umami. Mild yet full-bodied nutritious taste from selected brown sugar.

www.ajinomoto.com



Mizutaki "Chicken" Hot Pot



[Ingredients] (Serves 4)

- 1 chicken thigh, boneless, skinless
- 1/2 head napa cabbage
- 1 stalk Japanese "nig" radish
- 1 package shimeji mushrooms
- 1 package enoki mushrooms
- 1/2 ounce enoki mushrooms
- 1 sheet dried konbu
- Modern A.J.PON® (optional to taste)

[Directions]

1. Cut chicken thigh into bite size pieces.
2. Cut napa cabbage, napa radish and shimeji mushrooms into bite size pieces.
3. Remove the roots of shimeji and enoki and divide them into bite size chunks.
4. Add cold water and konbu into a medium pot and heat.
5. Just before boiling, remove konbu.
6. Add vegetables into pot, starting from the vegetables that requires longer cooking time.
7. Add chicken.
8. Once ingredients are done, serve your favorite ingredients into your own bowl and add ponzo.

Point!

You can also soft or cold version of chicken thigh, which are all great with Modern A.J.PON®. Traditionally enjoyed as "Mizutaki" in Japan, this hot pot is nutritious and full of flavor.

Modern A.J.PON®

Modern A.J.PON® is a blend of ponzo, a traditional Japanese condiment made with soy sauce, vinegar and chive paste. With a softening vinegar and low in fat, it's a healthy alternative to soy sauce. Not just for tempura, it's delicious as a dipping sauce for soups, stir-fries or salads or as a marinade for chicken, beef, fish, or vegetables.

www.kikkoman.com



Tempura



[Ingredients] (Serves 4)

- 12 shrimp with shells
- 4 kouza (small whitebait)
- 2 eggplants
- 1/2 head napa cabbage
- Vegetable oil to fry
- Tempura batter
- 1 cup Kikkoman Tempura Batter Mix
- 1/2 cup cold water
- (Optional) dipping sauce
- 1/2 cup Kikkoman Hon Tsuyu
- 1 cup water

[Directions]

1. Devane and shell shrimp, leaving tails. Make 2 or 3 slits on the belly side to remove water from inside the shrimp body.
2. Cut kouza from belly side and open it.
3. Mix eggplants lengthwise and make 1/5 inch thick cuts leaving the stem.
4. Cut napa cabbage 1/5 inch thick.
5. Mix Kikkoman Tempura Batter Mix and cold water to make a batter.
6. Mix Kikkoman Hon Tsuyu and water, bring it to a boil and remove from heat.
7. Coat ingredients with battered fry in high heat oil.
8. Serve tempura with warm dipping sauce on the side.

Point!

Decorate Kikkoman Hon Tsuyu in water at 1 to 2 ratio for a flavorful dipping sauce. You can serve it with grated daikon radish or mizuna (small greenish leafy radish with red pepper) if you like.

Kikkoman

Tempura Batter Mix
Kikkoman Tempura Batter Mix is the secret to better batter. Not just for tempura, it's delicious as a dipping sauce for soups, stir-fries and cocktails. It's easy to use for just add or substitute to create a soft, smooth batter that gives coated vegetables and poultry a delicate, crispy coating.

www.kikkoman.com

Thai Style Salad with Pan-Fried Gyoza Dumplings



[Ingredients] (Serves 4)

- 12 pieces Kikkoman frozen gyoza dumplings
- Your favorite mixed vegetables sliced
- 1/2 package enoki mushrooms
- 1 cucumber
- 1 tomato
- 2 tsp ginger

[Dressing]

- 2 tbsp fish sauce
- 1 lime
- 1 1/2 tsp sesame oil
- Sugar to taste

[Directions]

1. Place gyoza dumplings in a non-stick pan. Add 2 oz water (no oil needed).
2. Cover with lid and cook for approximately 5 minutes.
3. Remove lid and cook until a golden brown.
4. Peel cucumber and grate ginger. Cut tomato into 1/2 inch cubes and cut the stems off of enoki mushrooms and roughly break into pieces.
5. Mix simple squeezed lime juice, sesame oil and sugar to make dressing.
6. Toss all the vegetables together and arrange gyoza dumplings on top. Pour dressing and serve.

Point!

When cooking gyoza dumplings, crispier is better. The nutty flavor of the kikkoman sauce will stick to the salad. Adjust the amount of lime juice and sesame oil to your taste.

Kikkoman Frozen Gyoza Dumplings

Kikkoman Frozen Gyoza dumplings allow you to cook crispy and juicy gyoza dumplings without frying oil. The simple pre-cooked frozen gyoza dumplings are perfect for dinner, and even good for movie parties. The seven flavors of the Frozen Puff and Chicken, Seafood, Beef, Chicken, and Vegetable.

www.kikkoman.com



Tomato and Onion Salad



Ingredients (Serves 4)

- 1 onion
- 2 tomatoes
- Parsley leaves to garnish
- Kikkoman Ponzo or Kikkoman Lime Ponzo to serve

Directions

1. Slice onion and soak in water to remove bitterness.
2. Make a shallow crisscross on the bottom of tomatoes and blanch them.
3. Peel the skin off the tomatoes and make a deep crisscross on top.
4. Mince parsley leaves.
5. Serve each tomato on a plate, top with onion and sprinkle parsley.
6. Pour as much Kikkoman Ponzo as you like.

Fettuccine Shirataki with Creamy Pumpkin Sauce



Ingredients

(Serves 2)

- 1 package House Foods Tofu Shirataki Fettuccine Shape
- 1/2 cup pumpkin purée
- 1/2 cup garlic, minced
- 1/2 cup heavy cream
- 1/2 cup shredded parmesan cheese
- 1/2 cup parsley, finely chopped
- Salt and pepper to season

Directions

1. Prepare Tofu Shirataki noodles according to package directions.
2. Sauté garlic in a pan over medium heat for 1 minute.
3. Add Tofu Shirataki, soufflé, pumpkin, heavy cream and parmesan cheese.
4. Mix well and add salt and pepper.
5. Top with parsley.

Oyster Chowder Japanese Style



Ingredients

(Serves 4)

- 200 g (10 oz) oyster flesh
- 1/2 onion
- 2 carrots
- 2 potatoes
- 1 leek
- 1/2 cup milk
- Salt and pepper to season

Directions

1. Mix A:
 - 1/2 cup Yonezawa Kappa Shirataki
 - 2/3 cup cold water
2. Mix B:
 - 2/3 cup Yonezawa Kappa Shirataki
 - 2/3 cup cold water

Directions

1. Place oyster flesh in a colander and wash with salt water. Then wash with cold water and drain.
2. Cut carrots, onion and potato in half-inch cubes.
3. Put shirataki in a saucepan and pour Mix A. Cover with lid and蒸煮 at medium heat for 2 minutes. Take out the shirataki and set them aside.
4. Melt butter in another pan and sauté leek and onion. Add Mix B and heat for 5 minutes.
5. Add potatoes and simmer.
6. Put shirataki into the simmered vegetables and add milk and season.
7. Bring it to a boil and season with salt and pepper.



You can be creative about serving styles. You can add tomatoes, lemon, small pieces, top with bacon and dress with ponzo, for example. The ponzo has no oil content, so it is a healthy substitute for dressings. If you want more Italian flavor, you can add red pesto or tomato sauce in a Chinese style dish while often it adds Mediterranean flavor. The citrus flavor of Kikkoman Ponzo arrives your appetite.

Kikkoman Ponzo

Kikkoman Lime Ponzo (light)

This citrus flavored soy sauce and dressing has been popular in Japan for years. Ponzo can be used right from the bottle as a dipping sauce in an ingredient or a variety of delicious recipes. Whisked together with a small amount of oil it becomes a flavorful dressing for Nodoko Tofu Noodle Salad. Or try using it as dressing, along with Kikkoman Tofu Noodle Tonic as an entree, either Shirataki with Ponzo, or Kikkoman Ponzo.



Tofu Shirataki for your new year starts Ready. In just 10 minutes, enjoy your favorite diet-friendly pasta soup. In this recipe for Creamy Pumpkin Fettuccine, you'll love the soft and bold flavors in this dish.

Tofu Shirataki

House Foods Tofu Shirataki is made by blending the flour of kelp, rice flour and rice. Not only gluten free, but it is low in calories and carbohydrates. Tofu Shirataki can be used in various dishes including spaghetti, fettuccine and angel hair. Tofu Shirataki works perfectly in a pasta dish, soups or salads. Mix House Foods Ponzo or Ponzo (light) and you're good to go.



Cook your Shirataki just like you would any other rice. Using high heat may ruin the healthy flavors of Shirataki and milk. You may use soy milk instead of milk.

Yonezawa Kappa Shirataki

Shirataki is made from light soy sauce and shirataki root (budding rush). Yonezawa Kappa Shirataki has a very light taste and strong aroma, which gives this healthy Shirataki flavor. It can be used in a wide variety of dishes to add a flavor of traditional Japanese cuisine.

www.yonezawa.com



Shirataki Pepperoncino



Ingredients (1)

[Serves 2]

- 1 package of GANZO OYSTER Shirataki
- 3-4 cloves garlic
- 3-4 strips of bacon
- 3-5 dried red pepper
- 1/2 cup olive oil
- Salt and pepper to taste

Dinner Ideas

1. Wash GANZO OYSTER Shirataki with cold water.
2. Cook the Shirataki in boiling water for 2-3 minutes. Remove from heat and drain in a colander.
3. Slice garlic and red pepper. Jettison bacon.
4. Heat olive oil in a pan and add garlic and red pepper to mix over heat.
5. Add bacon and continue cooking for about 2 minutes.
6. Add Shirataki, season with salt and pepper, and cook for about 2 minutes.

Point!

SHIRATAKI PEPPERONCINO is extremely low in calories. It can be a healthy substitute for pasta dishes, such as carbonara, fettuccine and spaghetti styles.

GANZO OYSTER Shirataki

GANZO OYSTER Shirataki is shiny, thin vermicelli with no gluten and only a bit of fiber. Extremely low in calories, it's taken a popular ingredient often used as a healthy diet in Japan. The unique traditional Japanese dishes with GANZO OYSTER Shirataki and you can substitute it for many pasta dishes.

www.bento.com



Tofu Shirataki Spinach Sausage Soup



Ingredients (1)

[Serves 1]

- 1 (8 oz) package House Tofu Shirataki Fettuccine
- Shape
- 8 oz sliced Italian turkey sausage
- 1 cup finely chopped onions
- 1 cup chopped pasta
- 6 cups low sodium chicken broth
- 1/2 package frozen chopped spinach
- 1/2 cup dried oregano or 2 tsp fresh oregano

Dinner Ideas

1. Prepare noodles according to package directions. Cut into 1/2-inch pieces.
2. Remove the skin from the Italian sausage and slice into 1/2-inch thick.
3. In a 4-quart saucepan, brown sliced sausage. Add onions and pasta over medium heat 5-6 minutes.
4. Stir in chicken broth, bring to a simmer. Cook 5 minutes.
5. Stir in frozen spinach and oregano, return to simmer.
6. Add noodles. Cook 5 minutes.

Point!

Start your new year off right with Tofu Shirataki, your favorite diet-friendly pasta swap. Enjoy them in this quick and delicious hearty recipe for Tofu Shirataki Spinach Sausage Soup. Perfect for your cold winter nights!

Tofu Shirataki

House Foods Tofu Shirataki is made by blending the flour of beans, rice flour and tofu. Not only plain here but it's a base for various soups (Bacon and Spinach pin, corn soup), making a great pasta alternative. Available in various shapes including spaghetti, fettuccine and angel hair. Tofu Shirataki works perfectly as a pasta dish, stir-fry, salad and soup. Visit www.bento.com for a recipe and try now!



STIR-FRIED SHRIMP WITH BROCCOLI



Ingredients (4-6)

- 1 lb of broccoli
- 1/2 lb shrimp, cleaned
- 1/2 cup water
- A dash of salt
- A dash of soy
- 1/2 cup vegetable oil
- Salt and pepper to taste

Point!

1/2 cup Kikkoman Oyster Sauce Red Label

1/2 cup water

1/2 cup sugar

1/2 tablespoon potato starch

Dinner Ideas

1. Shell and devein shrimp, and coat with mix A.
2. Heat 1/2 tablespoons of oil in a frying pan and stir-fry broccoli with a dash of salt and hot water. Once it's done, set aside.
3. Heat 2 tablespoons of oil, stir-fry ginger and scallion until they soften on medium.
4. Add shrimp, sprinkle water over it and stir-fry until shrimp turns red.
5. Add broccoli and pour Mix B over it. Season with salt and pepper as you like.

Point!

In order to enjoy plump shrimp and crisp broccoli texture, stir-fry them at high heat again after.

Oyster Sauce Red Label

Overall the great tasting herbs of Asia like soy sauce is ideal for Chinese. The soybean sauce, also as an all kinds of delicious Asian foods. We not only have various soups and salads. Rich, rich Kikkoman Oyster Sauce is made from the natural liquid extracted from fresh oysters. Its savory flavor is balanced with a touch of sweetness and is ideal to add body and an aromatic sheen. There are no harmful or fatty flavors like you might find in some Asian sauces.

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UDON NOODLES GET A HEALTHY MAKEOVER



Starchy, chewy, punny udon noodles: they're a classic comfort food, but they couldn't be called healthy — until now. Answering the growing demand, worldwide, for health-conscious food choices, True World Foods (TWF) is proud to introduce an exciting new staple item for health-conscious readers: Whole Grain Udon.

High-fiber, whole grain foods are definitely more nutritious, but there's a down side: they sometimes have a grainy texture. Traditional wheat-flour udon noodles are loved for their smoothness. So the challenge for TWF was to produce a healthy udon that does not sacrifice traditional texture or taste, with the added benefit of convenience. TWF udon is impressively smooth. It's also quite versatile, and can be enjoyed hot or cold. Preparation is simple: the noodles come pre-cooked and frozen, so prep time is fast — a big plus for time-pressed cooks. The time saved cooking the noodles can be spent

coming up with creative ways to serve them!

Chefconsultant, Natsuko Yamazaki's motto is "Traditional Japanese Foods for Modern Wellness." Her specialty is creating healthy recipes that are irresistibly yummy yet simple, so everybody can make them! To boost the whole-grain udon's health benefit, Natsuko whipped up a delicious, nutritious noodle salad of arugula with raw veggie plus steamed chicken breast. Vegans may easily customize this recipe by omitting the meat. To complement the thickness of the udon, the chef serves her salad with a hearty miso-sesame dressing. "This sauce is good for thin noodles," she explains, "but udon is thick, so it needs full-bodied sauce!"

TWF succeeded in its mission: creating delicious, nutritious udon noodles that taste as good as they are good-for-you. Ask for them at grocery stores and restaurants.

Nutrient Comparison between White Udon and Whole Grain Udon

| Nutrients per pack (250 g) | Regular White Udon | Whole Grain Udon |
|----------------------------|---------------------------------|---------------------------------|
| Calories | 404.25 kcal (161.20 kcal/100 g) | 320.13 kcal (128.05 kcal/100 g) |
| Protein | 8.7 g (3.69 g/100 g) | 6.6 g (2.72 g/100 g) |
| Fiber | 2.3 g (0.92 g/100 g) | 8.15 g (3.26 g/100 g) |
| Sugar | 0 g (0 g/100 g) | 1.44 g (0.55 g/100 g) |
| Net | 1.95 g (0.78 g/100 g) | 0.13 g (0.05 g/100 g) |

Chicken-Noodle Salad with Spicy Sesame Dressing

Ingredients (serves 1)

For salad:

- 1 package Whole Grain Udon noodles
- 6 pieces chicken breast
- Your favorite mixed greens (bok choy, arugula, a mixture of or substitute: kale, romaine, etc.)
- 1 tablespoon olive oil
- 1/2 teaspoon salt
- 1/2 teaspoon black pepper
- 1/2 teaspoon sesame seeds and chopped scallions for garnish

For dressing:

- 1 tablespoon sesame oil
- 1 tablespoon soy sauce
- 1 tablespoon mirin
- 1 tablespoon rice vinegar
- 1/4 teaspoon grated garlic
- 1/4 teaspoon grated ginger
- 1/4 teaspoon dried/crystallized Chinese red pepper flakes
- 2 tablespoons chopped scallions
- 1 tablespoon liquid from steamed chicken



Directions:

1. Sprinkle salt and pepper over chicken and season with the steaming water for taste.
2. Mix ingredients for dressing in a bowl.
3. Cook Whole Grain Udon noodles (boil and rinse well with running water).
4. Pour half of the dressing on the udon and combine.
5. Arrange udon and greens on a plate, top with steamed chicken plus a spoonful of toasted sesame seeds and chopped scallions.
6. Serve the remaining half of the dressing on the side. When eating pour it over the udon and salad greens, and enjoy!

TIP:

Can be enjoyed with greens and steamed vegetables, grated garlic, miso, mayonnaise, or ranch. If these with sensitive digestive systems, may want to omit.



Dressing enriches for balance, enjoy it with an abundance of vegetables. Vegans can simply omit the meat and add more veggies.

Photo courtesy of Natsuko Yamazaki

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Salmon and Mistletoe Kyo

INGREDIENTS (Serves 2)

| | |
|--|--|
| <input type="checkbox"/> 1 cup rice | <input type="checkbox"/> 1/4 cup dashi |
| <input type="checkbox"/> 45 cap water | <input type="checkbox"/> 1/4 cup miso soup |
| <input type="checkbox"/> 1 piece fillet of salmon | <input type="checkbox"/> 2 keep Kappa Shirodashi |
| <input type="checkbox"/> 2 lbs mistletoe (mistletoe shime) | <input type="checkbox"/> 4 miso leaves |

[HOW TO COOK]

- ① Rinse rice and soak with water in a rice cooker for at least an hour.
- ② Cut salmon into bite size pieces. Cut the mistletoe and shime miso leaves, and separate them into small clusters. Cut salmon and lotus root in quarter lengthwise and slice them. Soak lotus root in a vinegar water.
- ③ Add Kappa Shirodashi to ① Scatter ② over the rice and cook.
- ④ Mix well once the rice is done. Serve it in a rice bowl garnished with chopped miso leaves.

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Nabe Hot Pots with Kikkoman Seasonings

If barbecue is a summer staple, nabe hot pot is the counterpart in winter. Piping hot and with an abundance of toppings, the hearty soup dish is nutritionally well balanced, practically warming your body and naturally energizing. There are varieties of nabe styles, but Kikkoman Seasonings can accompany any style. Here are three popular nabe hot pots you can immediately try.



Ingredients (Serves 2-3)

- ☐ 1/2 lb thinly sliced beef (can be shabu shabu)
- ☐ 1/4 whole napa cabbage
- ☐ 1 bunch scallions
- ☐ 6-8 shiitake mushrooms
- ☐ 3-5 sticks carrot, cut into flower shape
- ☐ 7 cups water
- ☐ 8 inch long sliced kombu kelp (optional)

Dipping sauce

- ☐ Kikkoman Ponzu
- ☐ Kikkoman Roasted Sesame Sauce
- ☐ Grated ginger
- ☐ Finely chopped scallion
- ☐ Grated daikon radish



Directions

1. Soak the kombu kelp in a pot filled with cold water for about 30 minutes.
2. Wash the napa cabbage and cut them into bite size pieces.
3. Slice scallions diagonally.
4. Plate thinly sliced beef one by one, as it's easy to pick up by chopsticks for cooking.
5. Prepare the dipping sauces by adding some grated ginger, finely chopped scallions and grated daikon radish to ponzu, and chopped scallions and ginger to sesame sauce.
6. Bring the pot of water to a gentle simmer and take out the kombu kelp.
7. Pick up beef by chopsticks and let it swim in the simmering water for a few seconds. Do not over cook!
8. Dip the cooked beef into either ponzu mixture or sesame sauce mixture and eat immediately.
9. After cooking the beef slices, add vegetables to the pot. When

they're cooked, dip them in either ponzu or sesame sauce and enjoy!

10. When foam forms on the surface while cooking beef and vegetables, skim it using a ladle.

11. When beef and vegetables are all gone, you can add either cooked rice or noodles to enjoy the broth that is packed with all the goodness from the cooked ingredients!



TIPS You can use young, delicate vegetables, such as baby carrots, green beans, etc. As for ponzu, any other citrus juice would work as well as ponzu (lemon, etc.). If you need more vegetables, this rule not been used also in the way to go!



Ingredients (Serves 2-3)

- ☐ 8 shrimp (preferably head-on)
- ☐ 1/2 lb chicken (either breast or thigh), cut into bite size pieces
- ☐ 1/3 lb salmon
- ☐ 4 leaves napa cabbage
- ☐ 3 heads baby bok choy
- ☐ 2-4 shiitake mushrooms
- ☐ 2-4 sliced carrots, cut into flower shape (optional)
- ☐ 1 bunch scallions, diagonally sliced
- ☐ 1 package white mushrooms
- ☐ 1 package shiitake mushrooms
- ☐ 1 cup Kikkoman Ponzu Tsuyu
- ☐ 7 cups water

Dipping sauce

- ☐ Kikkoman Ponzu
- ☐ Grated ginger
- ☐ Finely chopped scallion
- ☐ Grated daikon radish

Directions

1. Rinse napa cabbage and baby bok choy and cut them into bite size pieces.
2. Cut chicken into bite size pieces.
3. Slice salmon into 1/2-inch thickness.
4. Cut off the bottom parts of asparagus and shiitake mushrooms and separate them into bite size using hands.
5. Bring water to a boil and add Kikkoman Ponzu Tsuyu.



6. Add the vegetables, chicken,

asparagus and shrimp.

7. When ingredients are cooked, dip them into ponzu mixed with grated ginger, chopped scallions and grated daikon.

8. When there are only a few ingredients left in the pot, keep adding more vegetables, meat and seafood until the ingredients are all consumed.

9. When foam starts forming on the surface while cooking, skim using a ladle.

10. When all ingredients are gone, enjoy the broth by adding either cooked rice or noodles.

TIPS Yosenabe literally means "anything you like", so you're free to add anything you like. If you like other ingredients, please go ahead and add. When the process, add any meat, seafood and fish. Any thing goes and that's the beauty of Yosenabe!



Ingredients (Serves 2)

- Q 2 servings fresh ramen noodles
- Q ½ lb to 1 lb diced pork belly
- Q 1 leek, washed
- Q 1 branch (1/4 lb) “wax” chives
- Q 1 branch scallions
- Q 1 cup Kikkoman Ramen Soup Mix
- Q ½ cup water

Per ingredients

- Q Kikkoman Sriracha Hot Chilli Oil
- Q Finely chopped scallions



[Directions]

1. Cook fresh ramen noodles according to instructions about 3 minutes.
2. Drain the noodles and rinse under cold water. Drain, and put to aside.
3. In a pot, add water and Kikkoman Ramen Soup Mix and bring to a boil.



4. Add all veg, scallions and pork belly. Bring to a gentle simmer.
5. Add cooked ramen noodles and let it warm.
6. In an individual bowl, serve ramen noodles along with all the vegetables, pork and soup.

7. Top with finely chopped scallions, and for those who love some kick, add Kikkoman Sriracha Hot Chilli Oil.
8. Stamp in love in your bowl!



TIP Ramen enthusiasts usually take an month to 3 days to prepare ramen soup. Kikkoman ramen soup makes it easier and quicker for you to enjoy the essence of traditional and authentic ramen soups. Both Chilli Oil and the flavoring藤椒味 are the best combination with traditional soups, both for flavor, a great flavoring booster and provides. Most importantly, spicy, spicy, spicy!

Recipe courtesy of Misaki Saito: www.japaneseculinaryphilippines.com

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Add these Kikkoman seasonings to your kitchen shelves



Hon Tsuyu

Kikkoman Hon Tsuyu is a multipurpose soup & sauce base for use in tempura dipping sauce, bath for noodles and dipping sauce for noodles. Made from Kikkoman soy sauce blended with four types of toshikabushi (bonito flakes) and kelp to add to a non-fatty umami. Mild yet full-bodied sweetness comes from selected brown sugar.



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Kobayashi & Co Inc.*

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212-549-2394

Seasense Natto & Miso*

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254 1st Ave (bet. 3rd & 4th Streets)
212-630-2382

Wenjiji

198 2nd St. (bet. 1st Ave & Broadway) Korean
212-241-1711

Seikodo Greenwich Village*

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212-549-4255

Japan Premium Soba

1027 Park Ave St. (bet. 15th & 15th Sts.) Japanese
212-549-4255

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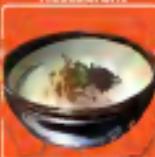


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|------------------------------|--|----------|
| H Mart Great Neck* | 400 South Park Rd, Great Neck, NY 11021 516-624-1212 | Korean |
| Nissi Japanese Fresh* | 1854 Main St, First Fl, Washington, NY 10590 514-449-1950 | Japanese |
| Soba Nippon Do* | 810 Madison Ave, Astoria, NY 11106 718-429-1811 | Japanese |
| DAISO | 162 Madison Ave, Astoria, NY 11106 514-449-0700 | Japanese |
| H Mart Soraobai* | 111-113 Avenue of the Americas, NY 10036 212-446-1871 | Japanese |
| H Mart Soraobai | 111-113 Avenue of the Americas, NY 10036 212-446-1871 | Japanese |
| Kara Soba Freshy* | 22-24 21st Street, Astoria, NY 11101 718-429-0700 | Korean |
| Nissi Market* | 18-18 Grand Concourse, Bronx, NY 10453 718-452-0700 | Japanese |
| Osakana* | 201 Avenue of the Americas, NY 10036 212-446-1225 | Japanese |
| Asian Market* | 101-103 Broadway, Williamsburg, NY 11206 718-429-0700 | Chinese |
| Feeling Saz* | 50-52 Avenue of the Americas, NY 10036 212-446-1225 | Japanese |

| | | |
|------------------------------|---|----------|
| H & Y Marketplace | 7-10 Broadway, Flushing, NY 11354 718-446-0700 | Korean |
| H & Y Marketplace | 402 E 23rd Street, 1st Fl, New York, NY 10010 212-584-4500 | Japanese |
| H Mart Chezzy Hall | 1795 Madison Ave, Elmhurst, NY 11360 718-429-1871 | Korean |
| H Mart Englewood | 10-12 14th Street, Englewood, NJ 07632 201-671-0632 | Korean |
| H Mart Little Italy | 260 Avenue of the Americas, NY 10002 212-446-0700 | Korean |
| H Mart Ridgefield | 301 Ridgefield Rd, Ridgefield, NJ 07660 201-462-0600 | Korean |
| H Mart Soraobai | 102-104 Avenue of the Americas, NY 10036 212-446-1871 | Japanese |
| J MART | 16-18 Avenue of the Americas, NY 10036 212-446-1225 | Japanese |
| Mitsuya Marketplace* | 505 5th Avenue, Astoria, NY 11106 212-580-1212 | Japanese |
| Osakana Foods | 20-22 Avenue of the Americas, NY 10036 212-446-1225 | Japanese |
| Pepsi Max Connection* | 1810 Avenue of the Americas, NY 10019 212-446-1225 | Japanese |

| | | |
|---------------------------------------|--|--------------|
| Million Acre Market | 18-19 33rd Street, Flushing, NY 11354 718-262-2100 | Other |
| Movie* | 38-61 Main Street, Elmhurst, NY 11360 718-262-0551 | Japanese |
| Tokyo Japanese Sushi | 580 3rd Avenue, Flushing, NY 11354 718-262-2101 | Japanese |
| SAKE | | |
| Goban Wine & Liquors* | 260 Broadway, Box 100, Elmhurst, NY 11360 718-262-0600 | Sales/Brands |
| Nancy Wine's | 201 Lexington Ave, Box 4, Elmhurst, NY 11360 718-262-1020 | Sales/Brands |
| General Wine & Liquors* | 100-102 33rd Street, Elmhurst, NY 11360 718-262-0611 | Sales/Brands |
| Mister Wright* | 1807 3rd Ave, Box 100, Elmhurst, NY 11360 718-262-0604 | Sales/Brands |
| Antoniuolo Wine & Spirits* | 100-102 33rd Street, Elmhurst, NY 11360 718-262-0600 | Sales/Brands |
| Berkman Liquors | 100-102 33rd Street, Elmhurst, NY 11360 718-262-0600 | Sales/Brands |
| Laundromat Wine* | 141-143 33rd Street, Elmhurst, NY 11360 718-262-0600 | Sales/Brands |



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| East Village Wines | |
| 1208 Main Street, Burnaby, BC | Sales |
| 604-296-7008 | |
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| 604-682-0200 | |
| Reserve Wines* | |
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| 604-439-6200 | |
| Grassroots Wines* | |
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| Allstate Wine & Liquors | |
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| 1011 W. 10th Avenue, Burnaby, BC | Sales/Brands |
| 604-527-7700 | |
| Delta Super Market | |
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| Quick Stop Wine & Liquor | |
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| 718-268-0100 | |
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| Wine of Japan Import, Inc. | |
| 266-10th Avenue, Burnaby, BC | Sales |
| 604-439-4000 | |

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A comprehensive list of Sake, Shochu and Japanese Beer

- Write reviews about your favorite sake, shochu and Japanese beer
- Search sake by keyword
- Browse a sake event listing

www.sake-guide.com

Chopsticks NY's Test Kitchen - Vol. 8-

In this section, chefs and culinary professionals test out Japanese seasonings and ingredients and create original recipes with their fresh perspectives. This month Chef Mark Bella of Pizza a Casa Pizza School on the Lower East Side created a unique pizza inspired by tonkatsu, Japanese-style pork cutlet with thick slice



Tonkatsu Ricotta Pizza By Mark Bella, Pizza a Casa Pizza School

"Italian and Japanese cuisines have a lot in common, good ingredients and simply prepared. I wanted to do something simple for this recipe. So, I made a pizza Bianca in a traditional New York style, combined with shredded cabbage, pork belly, and roasted sesame and tonkatsu sauce to finish."

— Mark Bella



Dough and toppings Yield: 1 pizza

For pizza dough stretched to 12" x 12" in diameter: > 1 1/2 oz. fresh yeast (dried yeast will do) for whole milk, low moisture mozzarella > 1 cup shredded cabbage (raw) > 4 oz. whole milk ricotta > 1/2 tablespoon unsalted butter, chilled and cut into little cubes > 2 teaspoons extra virgin olive oil > 1 clove of garlic very finely minced or ground into a paste > 1/2 oz. sliced pork belly (or sliced pancetta/cured with 1/2 inch wide strips) > 1/8 cup grated pecorino romano or other aged/hardy/sharp cheese > Tonkatsu sauce to drizzle on pizza after it comes out of the oven

(Directions)

Prep time: 20 minutes

Bake time: 8-10 minutes depending on your oven temperature, had desired crispness

Preheat: oven as high as it goes on 600°F (Depends 500°F to 600°F)

1. Mozzarella, butter cubes, garlic, cabbage and ricotta weigh about 12 oz.
2. Stretch dough to desired diameter (12" thicker, 12" thinner) and lay on a lightly oiled cookie sheet, pizza pan or stones for extra points if you have a pizza stone and peel!
3. Toss mozzarella into little nuggets and scatter about your stretched dough
4. Apply a clove (roughly a tablespoon) of ricotta mozzare in the center of your dough. You should be able to get about 6-8 spoonfuls out of the ricotta mozzare - dollop them about the pizza in a relatively symmetrical configuration - strive to apply at least 3 inches in from perimeter of your pizza. No need to spread out - like magic, the ricotta mozz will melt and uniformly spread out in the pizza bases (also initially leaving open spaces in your pizza bases, similar to a banana bread cooling crust)
5. Evenly distribute cube of pork
6. Sprinkle pecorino evenly over the pie extending all the way to the outer perimeter of the crust. Twenty lbs of cheese on the outer edge of the pizza means fewer "holes" (that's pecorino logs for the uncooked meat ends) to clean up after your pizza party!
7. Bake until outer border of crust is broken to your desired crispness
8. While still very hot out of the oven, drizzle tonkatsu sauce in a grid pattern across the pizza
9. Cut, serve, and be ready for some applause!



Tonkatsu Sauce

Tonkatsu is traditional Japanese-style pork cutlets served with shredded cabbage and special tonkatsu sauce. This sauce is made through simmering and thickening dashi (stock) made of vegetables and fruits. It gives it rich, syrupy taste and a full umami boost.



Mark Bella

After receiving a Master's degree, Mark Bella decided to pursue his passion for pizza. He had been teaching at numerous classes and conducted demonstrations for 15 years before he opened his own school, Pizza a Casa Pizza School. Mark and his wife Jamie have run this popular pizza school for 5 years and offer a variety of pizza classes for beginners, couples and families or workshops. The fun, lively atmosphere of pizza making with them and their sharing cooking experience there make everyone come back. Check for upcoming classes online.



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Type 1, 2, & 3 hamachi are grown to be fat with less exercise in a small space.

Type 1: Frozen yellowtail treated with CO gas

It is difficult to determine the freshness. They always look fresh and also spoil quickly after cooked, because the cells are ruptured in the freezing process.

Type 2: Fresh yellowtail treated with CO gas

It is difficult to determine the freshness because they always look fresh.

Type 3: Fresh yellowtail that are not treated with CO gas

This is regular fresh farmed yellowtail and grown to be fat with less exercise. Some of them are "dressed with citrus juice, herbs, olive oil or vinegar for a better impression".

Type 4: Safety and taste are the priority, Stylish Hon Hamachi

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Off the Beaten Path Bypassing Kansai and San-in

Isolated adjacent to Kyoto and Osaka, Hyogo Prefecture was the backdrop for a lot of historical incidents. Also with the internationally known port city of Kobe, Hyogo offers interesting tourist spots and activities. However, the southern and northern parts of the prefecture show quite different faces. The Tajima region in northern Hyogo, consisting of Toyooka City, Yabu City, Asago City, Komi-Cho and Shin Onsen-Cho, bypasses commercially thriving Kansai and the quiet yet unique ambience of San-in. It is relatively unknown by foreign tourists although it is a popular spot for Japanese.

What's most attractive for many crowds is food. The region faces the Japan Sea and is surrounded by high mountains, enabling them to offer surf and turf. Two world renowned delicacies, Mentaiko Crab and Tajima Beef, can be enjoyed in the meat. The former is caught in the cold Japan Sea in the winter, attracting a number of people who want to enjoy the seasonal taste that can go well with western-style hot pot, tempura or be enjoyed simply baked. The latter is a type of high quality wagyu beef that has beautiful marbling. You can savor its history flavor with steak, yakisoba and shabu shabu. There are a variety of courses and dishes that allow customers to enjoy the two exquisite flavors.

A perfect occasion to appreciate these dishes is after bathing in onsen hot springs. Tajima has many great onsen spots, particularly Kusatsu Onsen which is a fa-

vorite destination that was once featured in a famous TV series and a film, *Yametayo Natto* (Diary of Kintichyo). The onsen won two stars from the Michelin travel guidebook. What's worth trying is "Sento-yu Meguri," a public onsen-hopping custom. Sento-yu is an onsen typically open to the public, and people can enjoy it without staying over at the ryokan (Japanese-style hotel). Kusatsu Onsen issues "Tane-Fe," a one-day pass for both locals and tourists that allows access to all the Sento-yu.

Often described as "a castle in the air," the remains of Takeda Castle enthrall history buffs and nature fans. Situated on the top of a hill and 18,473 square meters (about 200,000 square feet) in area, the castle was surrounded by upscale stone walls that protected the dungeon. There is a 20-meter gap between the highest and lowest points, and the stone wall exhibits a supreme architectural structure. The view from the top is magnificent, making you feel like you are going back in time to the samurai era.

The remains of Iwao Silver Mine now the castle is another historical monument. It was run by the government from the 17th century until the late 18th century. French mining engineer, Francois Dugremont helped modernize the mine from 1868-72, and it remained in operation until 1973. It is 800 meters (0.5 miles) deep and 360 kilometers (220 miles) long.

There are many more things to see, enjoy and eat in the Tajima region. Only a two-hour drive from hub cities like Osaka, Kyoto and Kobe, the area is an unbroken path for non-Japanese tourists.

Links to Travel Information for the Tajima Region

Tajima Travel Net

www.tajimatravel.net

Hyogo Tourism Association

www.hyogotourism.jp/en/tajima/tajima.html

Tajima Express

www.tajimatravel.jp

Tajimayama Iwao Onsen Association

www.owakudani.jp

Tajima Asago Net

www.tajima-asago.com



"Sento-yu Meguri" is public onsen-hopping custom, a custom believed to be first introduced in Kusatsu Onsen.



© Tsuchizaka Yoshita, JNTO



Based on its shape, Takemoto-Cho was also called Tachibana-Cho (young Pine Coast).



A type of wagyu beef, Tajima beef is a unique and highly well-marbled. Tajima is one of the most popular among its four prefectures and famous for its delicious taste and texture.

Tajima Wazaki products



The Tajima region has an ideal climate for growing high quality Hyogo Japanese Cabbage with great strength and durability. Wooden products by Tajima Wazaki-Workshop are something you won't say no to anymore. The cutting boards made of Tajima Hinoki are especially resistant to damage, horns leaves and maintain their shape over time.

www.tajimawazaki.com



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The store offers a wide variety of eco-friendly and aromatic Hinoki products that are made from Hinoki cypress trees harvested in Tajima. Tajima is located in Hyogo prefecture, and its climate is highly conducive for growing premium Hinoki trees because the temperatures range greatly across the year. Hinoki trees from this region are extremely dense and strong, making it perfect for creating cutting boards and plates. Each product is handcrafted without using any glue. Most items can be customized by choosing the shape and the size. Add an engraving and it will make a unique gift item.



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Web : <http://fujisawawoodworking.com>
Blog : ameblo.jp/fujisawawoodworking/
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{ Homemade Party Cocktails with Sake and Shochu }

Here comes the holiday season, namely a time for home parties! For Chopsticks NY readers who love Japanese liquors like sake and shochu, Mt. Takao Hashimoto, a bartender of the lounge & cocktail bar Bi-Bi-Flat, shares original cocktail recipes, using sake and shochu.

Hot Marmalade Cocktail With Shochu



The cold winter perfectly matches with hot cocktails. Sweet and citrusy orange marmalade with a kick of ginger will amaze all the grownups at the party. Serving the cocktail from a teapot also creates a pleasant surprise.

Ingredients (Serves 3)

- 1/2 cup (1.5 oz) homemade orange marmalade (with ginger)
- (Can substitute with a store-bought marmalade)
- 3-4 tbsp (1.5-2 oz) shochu
- 1 dash of lemon juice
- Hot water to fill the glass

Directions

- ① Put homemade marmalade in a pot.
- ② Pour in shochu.
- ③ Add a dash of lemon juice.
- ④ Pour in hot water.
- ⑤ Pour the cocktail from the pot into a glass. Use a strainer to strain it smooth.
- ⑥ Add candied ginger (Not included in recipe) to garnish if you like.

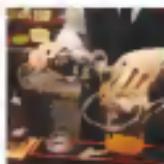
Notes

Mt. Hashimoto's homemade marmalade is made with record orange rags, bacon, orange juice and ginger simmered for about an hour. "When using a store-bought marmalade and sliced ginger in hot water and enjoy the aroma and flavor from the ginger," said Mt. Hashimoto.



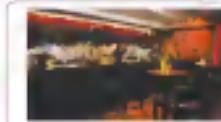
Directions

- ① Process pear compote, sake and syrup in a blender.
- ② Add lemon juice.
- ③ Pour it into a glass with ice cubes and gently fill it up with sparkling wine.



Notes

You can add as much sparkling wine as you like. The pear compote used here is a homemade by Mt. Hashimoto by simmering white wine, sugar, lemon and spices such as star anise and cardamom for 30 minutes. It is a way to make it home, but if you think it's too sweetening, you can always use a store-bought compote or just use



"Fizzy" cocktail is a must for a party. Sake can add an accent to a cocktail with a seasonal pear and a sparkling wine. You can enjoy a touch of orange texture on your palate in a smooth-like smooth cocktail.

Ingredients (Serves 1)

- 1/2 pear compote, sliced (Substituted with a store-bought compote or jarred pear compote)
- 1/2 cup (1.5 oz) sake
- 1/2 cup (0.5 oz) lemon juice
- 1/2 tbsp (7 ml) cornstarch syrup
- Sparkling wine to fill the glass



Mr. Takao Hashimoto
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Q1 How many times have you visited Japan? _____ times

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Q4 In terms of travel related information, what topics would you like Chopsticks NY to feature?

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To help you plan your New Year's festivities, Chopsticks NY brings you information on great deals, limited offers and winter delicacies from local restaurants.

Plus: Listings of Japanese & Asian Restaurants

Celebrating Chinese New Year, Cantonese Style

Phoenix Garden



The signature steamed dumplings, egg rolls, and an array of condiments. Spicy and sweet.



Abalone Ring, Crab mousse, Braised Seamed-Legs, Hand-Legs with Crab Melt, Braised Crayfish



Twelve red and gold deer in the party room which seats 40 at tables of 10.



The signature Salt & Pepper Shrimps lightly battered and deep-fried for a crunchy and fresh taste.

Everyone deserves good food for the New Year. Now is the time to celebrate the Chinese New Year — and a perfect place to gather at the year of the monkey (Xing zodiac) is Phoenix Garden, the Midtown Manhattan restaurant specializing in Cantonese cuisine and offers a traditional banquet in a festive setting.

"Cantonese people are mostly entrepreneurial," explains owner Victor Chu. "So we hold the New Year dinner because it's an opportunity to ensure prosperity." Gold and red — auspicious colors — dominate the decor, and the special menu is designed to family dinner for the economic year ahead. For this special occasion, the menu is printed on red paper, with photo descriptions of special dishes promising to generate heat in the winter. *Full Roaster of Joy: Platter of Golden Crabs*. See *Food Feature*.

In addition to the special platters, Phoenix Garden offers a New Year-style dumplings. Whether stuffed with shrimp or prawns, there are outstanding, and they come with an array of condiments for every taste-palate. Braised Seamed-Legs with crab (order the house-made蟹味酱) For parties of four to six, a seasonal specialty is Abalone King Crabs, shipped fresh from Vancouver and served in three courses (both steamed, lightly battered and fried, and cooked with rice).

Try Phoenix Garden once and you'll make a New Year's resolution to return again. We're not a special occasion restaurant," Chu says. "Our customers eat here several times a week, sometimes every day. Just don't expect a fortune cookie to conclude your meal — Phoenix Garden does not follow that tradition. The good fortune is the cuisine itself, which Chu describes as "get-rich food."

RESTAURANT DATA

212 E. 48th St. (bet. 2nd & 3rd Aves.)
New York, NY 10017
(212) 963-8888/9987

www.phoenixgarden.com
Monday-Friday, 11:30 a.m. - 10 p.m.

"Box of Dreams" holds Everything Delicious

Hatsuhana



RESTAURANT DATA

17 E. 38th St.
Bldg. Madison & 5th Avenue
New York, NY 10017
TEL: 212-355-3348
www.hatsuhana.com
Mon-Fri: 12 pm-2:30 pm
5:30-10 pm Sat: 8:10 pm



Since opening its doors in 1996, **Hatsuhana** has been upholding on its dedication to serving superb Japanese-style sushi and sashimi to discerning New Yorkers. This winter, they're presenting the visually stunning *Box of Dreams*, one of the most popular腰袋 (waist bag) sets that features nine bite-size bowls in a wooden box. Each bowl contains rice or cooked sashimi such as maguro, salmon, hamachi, etc. and arrived with their sashimi rice, cooled and arranged to perfection to accommodate each bite. *Boxsushi*, featuring the chef's daily best, is offered starting at \$50.

Miso Nabe Hot Pot with Winter Delicacies

Komegashi Ioo Japanese Cuisine



RESTAURANT DATA

199 Town Square Pl.
Jersey City, NJ 07307
TEL: 201 333-8087
www.komegashioo.com
Mon-Thur: 11:30 am-10:30 pm
Fri: 10:30 am-11:15 pm
Sat: 11:30 am-11:15 pm
Sun: 10:30 am-11:15 pm



Komegashi Ioo, Jersey City's triple Japanese restaurant, besides original edobox, puts every woman in the 2014-2015 season. *Seasonal Awa Abura* will be introduced & highlights an abundance of winter flavors such as edamame edabook and *Obon* are being paired with ingredients like *creole miso*. Chinese cabbage and *hakusai* are born royalties. But what makes it really stand out is special soup featuring four savoring broths (KK soups, white miso, *kaesong*, *hakuchou*) paired with garlic and fried oysters. *Komegashi* hearty miso hot pot warms you up from the inside.

Elegant, Upscale Chinese in a Cozy Mood

Lychee House



RESTAURANT DATA

148 E. 55th St. (bet. 1st & Lexington Ave.)
New York, NY 10022
TEL: 212-293-3892
www.lycheehouse.com
Mon-Fri: 11:30 am-10:30pm
Sat & Sun: 1pm-10:30pm



Conveniently located in Midtown East, **Lychee House** offers quality food, a cozy atmosphere, and fine-dine service at reasonable prices. Their Chinese lion head chef has extensive experience from training in Beijing to serving banquets for diplomats. Packed with seafood, squid and shrimp and topped with caviar, *Our Chef's Fried Rice* is a must-try. Also recommended are the *Thin* style *Patricia River* and the party pleaser, *Peking Duck*. Enjoy authentic Chinese in the restaurant where Hillary Clinton and Wilmer J. Buxton, NYC Police Commissioner dined.

Variety of Sushi - More Bang for Your Buck

Mikodo



RESTAURANT DATA

162 8th Ave.
bet: 38th & 48th Sts.
New York, NY 10011
TEL: 212-625-3961
www.mikodojapan.com
Mon-Fri: 11 am-11 pm



In the heart of the bustling shopping area, only at **Mikodo** can you enjoy authentic Japanese cuisine in reasonable prices as well as a selection of Japanese sake, beer and wine. For those wanting to taste different dishes at once, order the *Dinner Box* (\$18). Choose two main dishes from 15 and include salad, rice, miso soup and appetizer. Another great dish is the *Dinner Box Five* (\$18). Pick from a variety of popular rolls, appetizers, and special rolls like the *Chichiburi*. *Hakuchou* highlights shrimp tempura, spicy crab, cream cheese, *hamachi* or *toro* wrapped in soy paper.

Eat the Freshest Catches

Red & Gold Boil



FREE appetizer with a purchase of a 16oz entree & 20oz drink!
Limit 1 entree per customer
Not valid w/ 20oz drink.

RESTAURANT DATA

30 St. Marks Pl.
bet. 2nd & 3rd Aves.
New York, NY 10003
TEL: 212-982-7080
www.redandgoldboil.com
Mon-Fri: 11:30pm-9pm
Sat: 4-10:30pm



True to its promise to bring the freshest, most delicious seafood from boat to table, "the Red & Gold Boil founders have a long history in fishing prior to becoming 'fishermen with a restaurant.' Their savory dishes feature plump jumbo oysters and other ocean catches, exemplify why working with fresh seafood tastes best. Everything is cooked to order from start: famous Red Adobo Crab that comes with Old Bay Seasoning, a medley of corn, potatoes, mussels and scallops with sauce piquante, to steamed Crab-Lob-Cocktail and a spicy Fried Calamari served with spicy maya

Embrace Winter Delicacies in One Hot Pot

Shochu and Tapas AYA



RESTAURANT DATA

242 E. 58th St.
bet. 2nd & 3rd Aves.
New York, NY 10022
TEL: 212-975-0710
www.ayanyc.com
Lunch: Mon-Fri 11:30am-2:30pm
Dinner: Mon-Fri 8-11pm
Sat: 4pm-11pm



Conceived shochu connoisseurs Aya opened Shochu and Tapas AYA to introduce premier shochus paired with tapas dishes to New Yorkers. In January and February, they will offer upping Western-style menu. Shochu Hot Pot for \$25 per person. It comes with an abundance of winter seafood, including more crab, mussels, oysters, clams, salmon and shrimp as well as carrots, napa cabbage and broccoli. Even after you enjoyed the ingredients, you can still appreciate risotto made from the broth for \$24.95. Minimum order is for two people and served dinnertime only. Order online in advance.

We Can Never Get Enough Great Sushi

YUKA Japanese Restaurant



RESTAURANT DATA

1457 2nd Ave.
bet. 88th & 89th Sts.
New York, NY 10029
TEL: 212-772-9570
www.yukanyc.com
Mon-Fri: 5-11pm
Sat & Sun: 12pm-11pm



Adored by those who believe that one can never have enough great sushi, YUKA Japanese Restaurant can satisfies with sushi and sashimi sliced meat—delectable and sliced more voluminously than typically expected. The All You Can Eat set at \$22.95 is still a long-standing favorite amongst regulars but the Shabu Shabu with 10 pieces and 1 large roll or the Shabu Shabu with 15 thick sliced pieces are bound to leave new clients full and happy too. The live sushi chefs behind the counter work tirelessly to make sure you do.

TAN TAN MEN

\$10.45 (Lunch)
\$11.45 (Dinner)



1 University Pl., New York, NY 10003 **Near NYU**
TEL: 212-229-2752
www.ramenatakumi.com
Lunch/Takumi: Mon-Sun: 11:30am-11:30pm



Spicy Ramen with Heaps of Flavors

Higo Batten Ramen



RESTAURANT DATA

2204 Center Ave., Staten Island
T/C, Fort Lee, NJ 07024
TEL: 201-481-0485
Monday 11:30 am-9:00 pm



From Lee local favorite **Higo Batten Ramen** has offered rich and mild Kansai-style ramen for years. Their popular Spicy Chawanmushi was created to answer customers' requests. It's creamy yet refreshing original soup where thickness is adjusted seasonally is made by boiling four parts of pork bones and vegetables for three days and is accompanied with green and red pepper. Thick, chewy noodles hold the soup very well. With lavish toppings of pork, shrimp, squid and various vegetables, it is the ultimate energizing dish you should try out.

100% Vegan, Gluten-free Ramen

HINATA



RESTAURANT DATA

150 E. 50th St., (bet. 2nd & Lexington Ave.)
New York, NY 10022
TEL: 212-366-2626
www.hinata.com
Mon-Fri: 11:30 am-11:30 pm
Sat: 12:30-11:30 pm
Sun: 4-11:30 pm



HINATA, known for its chicken "pencas" soup ramen, also offers a health-conscious 100% Ramen (vegetable ramen), using neither animal-based products nor soybeans and when it's 100% vegan and gluten-free ramen. An abundance of toppings include soft ramen, seaweed, corn, spinach, shiitake, scallions, yuzu pepper and mushrooms, making vegetarian/dairy-free mouthwatering. Rice needles are used for the ramen, but you can also choose egg noodles if you like. Hinata uses MSG-free natural and organic ingredients.

Crunchy, Fulfilling Ramen at a Bargain Rate

Menya Sundaime



RESTAURANT DATA

1023 Parker Ave.,
Fort Lee, NJ 07024
TEL: 201-482-4741
menyasundaime.com
Mon-Fri: 11:30 am-9:30 pm



Opened earlier this year in Fort Lee, **Menya Sundaime** offers exquisite ramen for reasonable prices while replicating the atmosphere of a genuine Japanese eatery with vintage decor and J-Pop music. Try unique *Yoko Ramen* which is offered for only \$11. Their homemade ramen noodles are fried to add crunchiness, served with rich, silky sauce made from a pork and seafood base broth. The rich sauce includes a heap of ingredients such as shrimp, squid, pork and vegetables, and topped with the classic, egg and scallion soda, making it hearty and intriguing.

Recipe that Runs in the Family

Umami Shoppo

COURTESY
100% OFF
Bistro 2000 10% off
order this or more



RESTAURANT DATA

303 10th Ave.
Bet: 7th & 8th Sts.
New York, NY 10011
TEL: 212-229-8881
www.umamishoppo.com
Mon-Fri: 11:30-11 pm



Based on owner/chef's family recipe inherited from his father who traveled to Japan, **Umami Shoppo** offers an extensive Japanese menu, including ramen, bento boxes and soy sauce dishes like yakitori and tonkage. Recommended for winter is the Spicy UDON RAMEN, featuring early needles in a spicy soup made from a pork bone base, steamed over 8 hours, and topped with himemochi, chashu, eggs and spicy miso sauce. Another great appetizer is the Umami Park Bento, bento pork belly covered in homemade hoisin sauce and sandwiched between soft buns. Delivery available.



*BENTO on demand items

BentOn changes NewYorker's Lunch

All eyes are on "BENTO" now.
Paris, London, and New York.

BentOn announces a new service beginning in 2015.
"BENTO on demand"

Well balanced nutrients, more than 20 items everyday
including daily menu, never get bored....

Have the BENTO you want for
365 days and get healthier.

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Our homemade ingredients are
arranged in front of you so you can
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make your perfect BENTO.
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as your BENTO is packed exactly
the way you want it.

www.bentoncafe.com

BentOn
Cafe



*BENTO on demand items



| | |
|--------------------------------------|--------------------------|
| Upper East | Shabu Shabu 79" |
| 264 E 78th St, Unit 101B, 10th Fl | \$25.00 L |
| 274-282 10th Ave | |
| Upper East | Sushi Roll |
| 1501 2nd Ave (bet. 79th & 81st) | \$20.00 L |
| 213-215 49th St | |
| Upper East | Sushi of Gens |
| 402 E 79th St (bet. 5th & 6th Aves) | \$20.00 L |
| 223-231 50th St | |
| Upper East | Sushi Saku* |
| 1010 1st Ave (bet. 50th & 52nd Sts) | \$20.00 L |
| 213-215 49th St | |
| Upper East | Tempura Sushi Saku Saku* |
| 1010 1st Ave (bet. 50th & 52nd Sts) | \$20.00 L |
| 213-215 49th St | |
| Upper East | Totaku 72 |
| 1000 1st Ave (bet. 50th & 52nd Sts) | \$20.00 L |
| 213-215 49th St | |
| Upper East | Toscano |
| 805 2nd Ave (bet. 50th & 52nd Sts) | \$20.00 L |
| 213-215 49th St | |
| Upper East | Torpedo Boy* |
| 1000 1st Ave (bet. 51st & 52nd Sts) | \$20.00 L |
| 213-215 49th St | |
| Upper East | Tokubaru 66* |
| 264 E 78th St (bet. 1st & 2nd Aves) | \$20.00 L |
| 273-280 10th Ave | |
| Upper East | Wajima |
| 301 E 78th St (bet. Lenox & 2nd Ave) | \$20.00 L |
| 273-280 10th Ave | |
| Upper East | Wokstar: Lobby |
| 360 Lenox Ave (bet. 78th & 79th) | \$20.00 L |
| 273-280 10th Ave | |
| Upper East | YUKA* |
| 1007 2nd Ave (bet. 80th & 81st) | \$20.00 L |
| 212-220 10th St | |

Midtown West

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| Midtown West | Aki Sushi* |
| 381 W 50th St (bet. 8th & 9th Aves) | \$20.00 L |
| 212-230 10th Ave | |

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| Midtown West | Alki Sushi |
| 381 W 50th St (bet. 8th & 9th Aves) | \$20.00 L |
| 212-230 10th Ave | |

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| Midtown West | Ami Sushi |
| 254 W 47th St (bet. Broadway & 9th Ave) | \$20.00 L |
| 213-216 20th St | |

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| Midtown West | Barisushi |
| 41 W 46th St (bet. 6th & 7th Aves) | \$20.00 L |
| 213-214 47th St | |

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| Midtown West | Bonito Sushi* |
| 1602 Broadway (bet. 50th & 51st) | \$20.00 L |
| 212-214 49th St | |

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| Midtown West | Box 66* |
| 262 5th Ave (bet. Broadway & 6th Ave) | \$20.00 L |
| 212-220 10th St | |

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| Midtown West | Go Sushi |
| 150 5th Ave (bet. 10th & 11th) | \$20.00 L |
| 213-205 5th Ave | |

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| Midtown West | GO GO CURRY* |
| The 2nd Street best of the best! The most popular Japanese restaurant in the city and the most highly recommended. The most known for being less of a chain and more an authentic Asian dining destination. Midtown West's best for a Japanese specialty restaurant. | |
| 275 W 20th St (bet. 7th & 8th) | \$20.00 L |
| 212-205 20th St | |

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| Midtown West | Indonesia* |
| 300 W 52nd St (bet. 6th & 7th Aves) | \$20.00 L |
| 212-205 49th St | |

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| Midtown West | Heaven Sushi* |
| If you hunger needs to be satisfied in search of the best, Heaven Sushi is the place to be. Heaven Sushi is the best in the business. The best in the business, offers a diverse and well rounded menu for all your needs and taste buds. | |
| 101 E 52nd St (bet. 5th & 6th Aves) | \$20.00 L |
| 212-205 49th St | |

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| Midtown West | Isotsuya |
| 201 W 45th St (bet. 10th & 11th Aves) | \$20.00 L |
| 212-205 20th St | |

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| Midtown West | IPPUDO NY WESTSIDE |
| 201 W 51st St (bet. 5th & 6th Aves) | \$20.00 L |
| 212-205 20th St | |

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| Midtown West | ISE Meikan-tei |
| 510 5th Ave (bet. 49th & 50th Aves) | \$20.00 L |
| 212-205 20th St | |

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| Midtown West | It's Famous |
| 201 W 51st St (bet. 5th & 6th Aves) | \$20.00 L |
| 212-205 20th St | |

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| Midtown West | KATSUHAMA SUSHI |
| 404 W 50th St (bet. 5th & 6th Aves) | \$20.00 L |
| 212-205 20th St | |

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| Midtown West | Kodomo-45 |
| 201 W 45th St (bet. 10th & 11th Aves) | \$20.00 L |
| 212-205 20th St | |

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| Midtown West | Keri |
| 407 W 50th St (bet. 5th & 6th Aves) | \$20.00 L |
| 212-205 20th St | |

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| Midtown West | Meisan Sushi |
| 200 W 50th St (bet. 5th & 6th Aves) | \$20.00 L |
| 212-205 20th St | |

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| Midtown West | Mejumi* |
| 201 W 51st St (bet. 5th & 6th Aves) | \$20.00 L |
| 212-205 20th St | |

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| Midtown West | Mitsuki |
| 200 W 50th St (bet. Broadway & 5th Ave) | \$20.00 L |
| 212-205 20th St | |

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| Midtown West | Noboru* |
| 201 W 51st St (bet. Broadway & 5th Ave) | \$20.00 L |
| 212-205 20th St | |

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| Midtown West | Oboro* |
| 201 W 51st St (bet. Broadway & 5th Ave) | \$20.00 L |
| 212-205 20th St | |

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| Midtown West | Osaka* |
| 200 W 50th St (bet. 5th & 6th Aves) | \$20.00 L |
| 212-205 20th St | |

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| 200 W 50th St (bet. 5th & 6th Aves) | \$20.00 L |
| 212-205 20th St | |

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| Midtown West | Osaka Sushi* |
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| Mitarbeiter | Nettohbar | |
| Per Einstellung 17.07.2014 (Mitarbeiter) | 100 | 100 |
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| Mitarbeiter | Nettohbar | |
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Midwest Eat Hippo*
101 E. 3rd St., Des Moines 204-1200
220-1020

Midwest Eat Hippo **Midwest Eat Hippo**

Midwest Eat Hippo **Midwest Eat Hippo**

| Melbourne East | South Yarra |
|----------------------------------|----------------------------------|
| 261 High Street, Footscray | 100-102 High Street, South Yarra |
| 132-134 Victoria | 104-106 High Street, South Yarra |
| Melbourne East | South Yarra |
| 101-103 High Street, South Yarra | 100-102 High Street, South Yarra |
| 120-122 Victoria | 104-106 High Street, South Yarra |
| Melbourne East | TOOMI JAZZ |
| 281-283 High Street, South Yarra | 100-102 High Street, South Yarra |
| 134-136 Victoria | 104-106 High Street, South Yarra |

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321 W. 19th St., Box 400, Fort Wayne, IN 46801
219/464-2800

Mid-Atlantic: Sashco's™
21 N. 10th St., Box 100, Philadelphia, PA 19107
215/923-4400

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212-623-1000

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121,000 miles
2016 model

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FAX 800/554-4222

Mutter-Wein: **TAGATA***
50% Sauv. Blanc 40% Riesling
13,0% vol. 750 ml

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| Midtown East | Izakaya Ayoyode |
| 1001 3rd Avenue | 212-685-3661 |
| Capacity: 100 | |
| Midtown East | Izakaya Riki |
| 101-103 Madison Avenue | 212-685-3661 |
| Capacity: 100 | |

Midwest East Business Solutions
107 1/2 Main Street, Menasha, WI 54952
(920) 429-4700

Midtown East Yurakucho GEN*
251 E 51st St, 2nd flr 5th Ave
212-488-1000

Midtown East Namakage Tokyo
123-110 Ave 1st, 2nd flr 8th flr
03-5561-0000

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| 10/20/2013 | 10/20/2013 |
| Metzger-West | Turbo Bausatz 16/51 ml |
| KBW-EU-D-16151100-1 | 100/100 |
| 540-000-1000 | |
| Metzger-West | Turbo Bausatz 16/51ml |
| KBW-EU-D-16151100-1 | 100/100 |
| 540-000-1000 | |

Mitglieder (Exkl. Jungen) 1277 Men. 16 J. (mit 92.000 Jungen) 19.000-40.000
Mitglieder (Exkl. Kapitäne) 1251 Men. 16 J. (mit 91.000 Jungen) 19.000-40.000

Korea Town

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Mitsuru Etoh KATSUHARABA**
 111-478-11, 86 Address: 50 Rue 1
 75190 PARIS
Mitsuru Etoh **Lucky Cat**
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 17545-0713

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219-170-1222
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101 N. 26th St. Bldg. 100, Suite 100
406.363.6201
Kensalawn **Kensalawn**
1010 15th St. Ste. 100, Suite 100, Missoula

Middle East

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| Midwest-Text | Alvaro Rassocha* |
| 120 E. 60th St. 21st Floor | 300(L) |
| 770-522-5504 | |

Mitsubishi-Fuso **Nissan-Senki**
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Midtown East Sushi Totto
211 E 49th St (1 Flr) (212) 834-7667
212.834.7667

Midtown East Sushi Yuzu
248 E 49th St (1 Flr) (212) 666-1100
212.666.1100

Chiba **Atsushi Roman***
139-65 332-2 (84-49-8704c)
86-270-2010

Chelsea AA Ichiban Sushi
To enhance the fish's natural
flavor, this eat-in fish stick
is served in dashi broth.
For 4 hours you can enjoy
sushi rolls in both
and a variety of dishes, including
sashimi, tempura, and
rice bowls.

Chokuwa  A soft, chewy, sweet potato-based confectionary made from steamed sweet potato, sugar, and starch. It is a traditional confection from the Aymara culture. There are many different types of Chokuwa, including ones with dried fruit, nuts, and chocolate.

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| Chiba | Hamamatsu City* |
| 133-2 200-8 Jm. No. 9-7064-1 | 200-11-1 |
| 251-474-5100 | |
| Chiba | Kita-Saitama* |
| 251-104-8, Box 200-6 250-91 | 200-11-1 |
| 213-947-2600 | |
| Chiba | Moeraki Saitama* |
| 101-1 200-8 Jm. No. 9-7064-1 | 200-11-1 |

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Ostfriesland
Rhein-Ruhr
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021-555-4700

www.elsevier.com/locate/bsm

Chelsea **Gramercy Chelsea**
179 W 18th St, 3rd Flr, 619-1111
212-249-0000

Grammy **Koden Sesh. End***
 2011-2012 (Set 201 & 202 111) 201-
 2012-2013 202-

Grammy **McNamee***
 '04 Lexington Ave (Set 203 & 204 112) 203-
 2003-2004 204-

Grammy **McNamee**
 '04-05 2004-2005 Set 205 & 206 205-

2024/2025
Grammar **Select**
100 Selected Text 2nd 2024/2025
12401598
Grammar **Tenkawa Reader***
100 Reading A/B 2nd 2024/2025
12401599
West Village

West Village: **GO GO CURRY***
 Address: 1000 Broadway, 2nd fl., 10010. Tel: 248-2220. Open: 11:30 a.m.-10 p.m. Mon.-Sat.; 12:30-9 p.m. Sun. Price: \$10-\$15. Credit: MC, V. *See page 10.

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| West Village | Hokkaido Tenten* |
| 177 Greenwich St (bet. 20th & 21st Sts.) | 226-9 |
| 212-242-0000 | |
| West Village | Blissum** |
| 1807 Washington St (bet. Broadway & 7th Sts.) | 238-1 |
| 212-519-1000 | |
| West Village | Shikado** |
| 1025 Broadway (bet. 15th & 16th Sts.) | 238-2 |

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| 212.260.001 | West Village | Miyagi |
| 212.261.001 | West Village | Miyagi |
| 212.262.001 | West Village | Miyagi |
| 212.263.001 | West Village | Miyagi |
| 212.264.001 | West Village | Miyagi |

| West Village | Reserve-No. West 4th |
|---|-----------------------|
| 111 W. 4th St (res. Ph.D. 5th Ave.) 2nd fl./5th fl. | \$750-\$1,000 |
| West Village | Rockefeller |
| 41 W. 9th St (bet. 5th & 6th Aves.) 12th fl./5th fl. | \$250-\$350 |
| West Village | Saks 5th |
| 141 Broadway 2nd fl. (res. 2nd fl.) 2nd fl./5th fl. | \$400-\$600 |
| West Village | The Tokyo Tigers Club |
| 525 West 4th St (bet. 5th & 6th Aves.) 2nd fl./5th fl. | \$1,000-\$1,200 |
| West Village | Tower Suite |
| 111 Broadway 5th fl. (res. 4th fl.) 2nd fl./5th fl. | \$400-\$600 |

East Village **Bond Street**
181 Madison Ave (5th Fl.)
212.421.8885

East Village **BOND ST**
181 Madison Ave (5th Fl.)
212.421.8885

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| 100% Polyester | 100% Polyester |

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| Lower Manh | Yippiekie |
| 194 West 13th St, 2nd Flr, Tribeca, NY 10013 | 212-729-1200 |
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| Tribeca | Brasserie des |
| 190 Hudson St, 2nd Flr, Tribeca, NY 10013 | 212-510-2071 |
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| Tribeca | BRUNA* |
| 190 Hudson St, 2nd Flr, Tribeca, NY 10013 | 212-510-4020 |
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| Tribeca | COKE |
| 38 Hudson St, 1st Flr, Tribeca, NY 10013 | 212-967-0000 |
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| Tribeca | ROSSI NIGHT DOOR |
| 190 Hudson St, 2nd Flr, Tribeca, NY 10013 | 212-510-4020 |
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| Tribeca | Rustico |
| 197 Hudson St, 2nd Flr, Greenwich Village, NY 10013 | 212-967-4574 |
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| Tribeca | Stargate* |
| 211 Greenwich St (bet. West 8th & Houston Sts) | 212-967-1000 |
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| Tribeca | Tribeca's Tribeca* |
| 175 Greenwich St (bet. Church & Houston Sts) | 212-967-1000 |
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| Tribeca | Zebra* |
| 21 Hudson St, 2nd Flr, Greenwich Village, NY 10013 | 212-967-0201 |
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| State | Owner | Phone |
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| Brooklyn | Osman | 733-9476 |
| Brooklyn | 123 Prospect St. 2nd Flr. Apt. B P/B 100-101 | 238-0242 |
| Brooklyn | Savoy Seiler* | 120 L |
| Brooklyn | 212 4th Ave. (between St. J & 2nd St.) | 233-4391 |
| Brooklyn | 1st Flr** | 220 |
| Brooklyn | #102 and 3rd Flr. 100-102 8th Ave. (between St. J & 2nd St.) | 233-4392 |
| Brooklyn | Ami Seiler* | 120 L |
| Brooklyn | 433 Washington St. (bet. G Rees & Henry St.) | 233-4393 |
| Brooklyn | Boys | 220 L |
| Brooklyn | 2nd Floor/2nd Flr. 100-102 8th Ave. (between St. J & 2nd St.) | 233-4394 |
| Brooklyn | Cannell* | 220 |
| Brooklyn | 300 Bedford Avenue (bet. St. J and St. 2nd St.) | 233-4395 |
| Brooklyn | Patricia Japanese Cuisine | 220 L |
| Brooklyn | 100-101 Kent (between St. J & Henry St.) | 946 L |
| Brooklyn | Gassee | 211 |
| Brooklyn | Gassee* | 211 |
| Brooklyn | 212 Madison Ave. (bet. Park & Franklin Pl.) | 233-4396 |
| Brooklyn | Iissa Ched House | 210 L |
| Brooklyn | 50 2nd St. (bet. Monroe Pl. & Henry St.) | 233-4397 |
| Brooklyn | IZAKAYA on SMITH | 220 L |
| Brooklyn | The Smith 100-102 Franklin Avenue (bet. St. J & Henry St.) | 233-4398 |
| Brooklyn | Ko Seiler | 220 L |
| Brooklyn | 122 Smith St. (bet. St. J and St. 2nd St.) | 233-4399 |
| Brooklyn | Mizra | 220 L |
| Brooklyn | 102 Franklin Ave. (bet. St. J & Henry St.) | 233-4400 |

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| Brooklyn | Naruto Ramen |
| 298 5th Ave (btw 3rd & 4th Streets) | 212-420-1111 |
| Brooklyn | Osteria |
| 212 East 3rd St (bet Avenue A & Avenue D) | 212-414-0504 |
| Brooklyn | Osteria Restaurant |
| 76 1st Ave (bet Franklin & Smith Sts) | 718-382-3000 |
| Brooklyn | OZU |
| 112 Carroll St (bet Hoyt & Henry Sts) | 718-230-0000 |
| Brooklyn | Parma Velasca |
|  Parma Velasca regular update their Singapore-style kitchen to fit New York's fast-paced, casual dining culture. The menu includes traditional Italian dishes and Luchino, thicker-cut spaghetti. Each dish is served with a small selection of wine and the traditional Japanese touch of a small bowl of rice. | 212-430-1000 |
| 120 Nostrand St (bet Carroll & Hoyt Sts) | 212-430-1000 |
| Brooklyn | Seikai-ji |
| 1050 Remsen Ave (bet Seigel & Noble Sts) | 718-382-7000 |
| Brooklyn | Suppresso Nove Japanese |
| 1050 Remsen Ave (bet Brigitte-Harrington & Carroll Sts) | 718-288-9871 |
| Brooklyn | Sushi Kotsuwa |
| 292 Fulton St (bet Court & Smith Sts) | 212-967-0200 |
| Brooklyn | Tessou |
| 24 W 4th Ave (bet 1st & 2nd Sts) | 212-967-0200 |
| Brooklyn | ZenMochi |
| 178 2nd Ave (bet Henry & Myrtle Aves) | 718-263-2701 |
| Brooklyn | Zuza Ramen |
| 122 3rd Ave (bet Cypress & 1st Sts) | 718-263-0001 |

A large bowl of Spicy Miso Ramen is shown, filled with a rich, reddish-brown broth. The ramen is topped with several pieces of sliced meat, a soft-boiled egg with a runny yolk, and a generous amount of yellow corn. The bowl is set against a dark background, and the overall presentation is appetizing.

Long Island **Tolgo**⁺
101-01 10th Ave, Flushing, NY 11360
718-322-1036

Long Island **Yakis Potato Tea**⁺
131 Merrick Ave, Merrick, NY 11560
516-293-0790

The Bronx

The Bronx **DHAMA**
500 E 161st St, Bronx, NY 10451
718-895-0208

Westchester

Westchester **Asian Tempation**⁺
15 Merrick Ave, White Plains, NY 10601
914-270-0731

Westchester **Euro Asian Bistro**
30 Newmarket Ave, Purchase, NY 10577
914-423-2800

Westchester **Gyo-Katsu**⁺
101 Main St., White Plains, NY 10601
914-256-0200

Westchester **Haku**
149 Newmarket Ave, White Plains, NY 10601
914-471-2101

Westchester **Hajime**⁺
201 Haledon Ave, Haledon, NJ 10501
973-271-1643

Westchester **Ichiba**⁺
80 Newmarket Ave, White Plains, NY 10601
914-471-4700

Westchester **Karite**⁺
201 Flushing Ave, White Plains, NY 10601
914-271-1226

Westchester **Karite**
271 Flushing Ave, Elmont, NY 11003
516-263-4300

Westchester **Momiji**⁺
291 Newmarket Ave, Purchase, NY 10577
914-423-2800

Westchester **Nakao**
821 Newmarket Ave, White Plains, NY 10601
914-281-0201

Westchester **Natsu**
423 Newmarket Ave, Purchase, NY 10577
914-449-2000

Westchester **Natsu**⁺
210 Newmarket Ave, White Plains, NY 10601
914-281-0200

Westchester **Sakuraya Sushi**
171-0001 Galleria Mall, Purchase, NY 10577
914-423-2800

Westchester **Suzuki Restaurant**⁺
229 One Million St., White Plains, NY 10601
914-471-4001

Westchester **Tanbo**
810 Newmarket Ave, White Plains, NY 10601
914-271-0200

Westchester **Tsuna**
281 E Central Ave, White Plains, NY 10577
914-471-2000

• Chopsticks NY available to pick up

Upstate

Upstate **Kiba House**
1700 E. 20th Street, Pearl River, NY
845-754-5500

Upstate **Matsu House**
300 Main St., 10 Colonization Rd, NY 10500
845-271-2000

Upstate **IMT RAMI Steak House**
210 Broadway, 1st Fl., White Plains, NY 10601
914-271-4700

Upstate **Saito**
210 Elmwood Ave, White Plains, NY 10601
914-271-1540

New Jersey

New Jersey **Ajibet Princess**
17 Clinton St., Elizabeth, NJ 07201
973-272-1520

New Jersey **Akai Sushi Garage**
111 W. Broad St., Elizabeth, NJ 07201
973-984-0800

New Jersey **Aoyama**
100 Newmarket Ave, White Plains, NY 10601
914-271-2000

New Jersey **Asahi Japanese**⁺
1501 Avenue of the Americas, NJ 07010
201-930-1111

New Jersey **Bamboo**⁺
101 Newmarket Ave, White Plains, NY 10601
914-271-2000

New Jersey **Chopsticks**⁺
101 Newmarket Ave, White Plains, NY 10601
914-271-2000

New Jersey **East Japanese**
1401 Newark Ave, Newark, NJ 07104
201-582-1200

New Jersey **Hachi Sushi**⁺
1820 Main St., Roseland, NJ 07068
973-243-4000

New Jersey **Higo Eatery Roma**⁺
2000 Green Ave, AJD, Clifton, NJ 07013
973-241-1100

New Jersey **Housai Legeant**⁺
21 Montague St., 2nd Fl., Jersey City, NJ 07306
201-623-2500

New Jersey **John Ueno Restaurant**
360 Main St., Clifton, NJ 07013
973-241-2500

New Jersey **KOBAN**
200 Franklin Ave, Caldwell, NJ 07010
973-221-2111

New Jersey **Jonba Restaurant**⁺
102 East Broad Street, Newark, NJ 07102
973-645-1001

New Jersey **Korean**⁺
202 W. 46th Ave, Cliffside Park, NJ 07010
201-446-4300

New Jersey **KIBU**
200 W. 47th Avenue, NJ 07010
201-446-1200

New Jersey **Kyusha Sushi**⁺
200 Franklin Ave, West Orange, NJ 07043
973-663-7500

New Jersey **Masa Sushi & Grill**⁺
101 Newmarket Ave, White Plains, NY 10601
914-271-2000

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CHOPSTICKS NY
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| New Jersey | Kamaguchi® |
| 151 Montgomery St, Jersey City, NJ 07302 201-643-2000 | 201-643-2000 |

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| New Jersey | Kamaguchi USA® |
| Invest in a successful Jersey City Kamaguchi for the road to success. We offer the best frozen yogurt experience with delicious, fat-free, healthy frozen yogurt. Our franchisees are the cornerstone of what sets us apart from our competition. Only 1000 units have been sold. | 201-643-2000 |

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| New Jersey | Monstar Sushi® |
| 200 Springfield Ave, Guttenberg, NJ 07052 201-649-0100 | 201-649-0100 |

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| New Jersey | Priacaren Toso Sushi |
| 206 Newark St, Hoboken, NJ 07030 201-643-0100 | 201-643-0100 |

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| New Jersey | Rakke Ichaya |
| 200 Main St, Parsippany, NJ 07054 201-445-0100 | 201-445-0100 |

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| New Jersey | Sakura-Izakaya® |
| 42 Franklin Ave, Guttenberg, NJ 07052 201-649-4000 | 201-649-4000 |

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| New Jersey | Santoku (Sushi) |
| 580 Main St, Englewood, NJ 07632 201-559-0000 | 201-559-0000 |

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| New Jersey | Santoku Sushi (Mitsukoshi) |
| 120 Main St, Englewood, NJ 07632 201-559-0111 | 201-559-0111 |

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| New Jersey | Sogi |
| 16 Clinton St, Hoboken, NJ 07030 201-445-2000 | 201-445-2000 |

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| New Jersey | Sushi Tease® |
| 504 Jersey Ave, 2nd Fl, Hoboken, NJ 07030 201-558-4700 | 201-558-4700 |

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| New Jersey | TAKISUMP® |
| 100 New St, Hoboken, NJ 07030 201-559-4700 | 201-559-4700 |

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| New Jersey | Taste On The Hudson |
| 101 Hudson St, Hoboken, NJ 07030 201-559-4700 | 201-559-4700 |

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| New Jersey | Taste Sushi® |
| 101 Hudson St, Hoboken, NJ 07030 201-559-4700 | 201-559-4700 |

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| New Jersey | Topa Restaurant® |
| 400 Impression Ave, Cedar Lake, NJ 07003 201-311-1000 | 201-311-1000 |

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| New Jersey | Umeoya |
| 154 Franklin St, Hoboken, NJ 07030 201-558-4000 | 201-558-4000 |

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| New Jersey | Yakitori 25 |
| 229 1/2 Franklin Ave, Hoboken, NJ 07030 201-470-1000 | 201-470-1000 |

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| New Jersey | Yasagata Restaurant® |
| 1030 Washington Place, Paterson, NJ 07501 201-677-0400 | 201-677-0400 |

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| Connecticut | Connecticut |
| 301 E. Main St., New Haven, CT 06510 203-443-1100 | 203-443-1100 |

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| Connecticut | Kaze |
| 831 Main St., New Haven, CT 06510 203-589-7100 | 203-589-7100 |

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| Connecticut | Korean |
| 311 1/2 Main St., New Haven, CT 06510 203-589-7100 | 203-589-7100 |

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| Connecticut | Shabu-Karaoke |
| 311 1/2 Main St., New Haven, CT 06510 203-589-7100 | 203-589-7100 |

• Checkups not available to pick up

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| Upper West | Brand Papaya Upper W. |
| 210 Madison Ave, Bldg 700, Ste 300, NJ 07046 201-569-0700 | 201-569-0700 |

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| Upper East | Choxi Factory |
| 1901 1st Ave, Bldg 100, Ste 100, NJ 07046 201-283-2000 | 201-283-2000 |

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| Midtown West | Choxi Zayka Midtown W. |
| 1901 1st Ave, Bldg 100, Ste 100, NJ 07046 201-283-2000 | 201-283-2000 |

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| Midtown East | Choxi Factory |
| 1901 1st Ave, Bldg 100, NJ 07046 201-283-2000 | 201-283-2000 |

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| Midtown East | Massato Kitchen |
| 150 Madison Ave, Bldg 100, Ste 100, NJ 07046 201-569-0700 | 201-569-0700 |

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| Chashu | Plumhouse |
| 1901 1st Ave, Bldg 100, NJ 07046 201-283-2000 | 201-283-2000 |

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| East Village | Choxi Zayka East Village |
| 1901 1st Ave, Bldg 100, NJ 07046 201-283-2000 | 201-283-2000 |

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| East Village | Chokochan |
| 1901 1st Ave, Bldg 100, NJ 07046 201-283-2000 | 201-283-2000 |

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| East Village | PANMY |
| 1901 1st Ave, Bldg 100, NJ 07046 201-283-2000 | 201-283-2000 |

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| Lower Manhattan | Yoga Tea Garden |
| 120 Chrystie St, Bldg 100, Ste 200, NJ 07046 201-955-4900 | 201-955-4900 |

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| Brooklyn | Sweet Dynasty |
| 400 Clinton Ave, Bldg 100, Ste 100, NJ 07046 201-766-1000 | 201-766-1000 |

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| New Jersey | Massato Kitchen |
| 150 Madison Ave, Bldg 100, NJ 07046 201-569-0700 | 201-569-0700 |

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| New Jersey | Panzza |
| 290 Main St, Hoboken, NJ 07030 201-559-1000 | 201-559-1000 |

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| Karaoke | KARAKO |
| 1901 1st Ave, Bldg 100, NJ 07046 201-283-2000 | 201-283-2000 |

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| Midtown East | Choxi Karaoke |
| 210 Madison Ave, Bldg 700, Ste 300, NJ 07046 201-569-0700 | 201-569-0700 |

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| Midtown East | Gaggo Karaoke |
| 210 Madison Ave, Bldg 700, Ste 300, NJ 07046 201-569-0700 | 201-569-0700 |

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| Midtown East | Grazing Karaoke |
| 210 Madison Ave, Bldg 700, Ste 300, NJ 07046 201-569-0700 | 201-569-0700 |

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| Midtown East | Karaoke Box 25® |
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| Midtown East | MX |
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| Midtown East | Radio Star Karaoke |
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| Midtown East | Shabu-Karaoke |
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| East Village | Karaoke Cave |
| 210 Madison Ave, Bldg 700, Ste 300, NJ 07046 201-569-0700 | 201-569-0700 |

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| East Village | Plaza Rose |
| 210 Madison Ave, Bldg 700, Ste 300, NJ 07046 201-569-0700 | 201-569-0700 |

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| East Village | Sing Sing (One At*) |
| 210 Madison Ave, Bld | |

200 Years Old Brewery Goes Worldwide

NAKAMURA BREWERY CO., LTD.



Kuramoto is known as a historical city that thrived commercially and culturally during Japan's Feudal society since the 18th century. Founded by the Maeda clan, the city was developed under the samurai culture and you still can find this heritage in its craftsmanship, architecture, food and ways. Blessed with the rich culture and an optimal environment for producing sake, Nakamura Brewery has been brewing sake characterized as "forsome izakuchi" (friendly and flavorful) for almost 200 years.

Located in the heart of the Tohoku region

basin, the brewery has access to high quality water from the Hakkōzan Mountains and locally grown rice, and can thank the region's cold climate which is ideal to brew delicate *gōyō* sake. The water is slightly soft, which is considered perfect for the slow cold temperature brewing style.

Nakamura Brewery believes that the holy trinity of sake is to source locally, brew locally, and consume locally. True to this principle, they strive to use ingredients from local contract farmers as much as possible. It should be noted that they produce the

organic *junmai daiginjō* AOPM with a local organic rice farmer, Keraawaa Ranch, one of only 10 breweries certified in organic production among almost 1500 sake breweries in Japan.

There are several sakes from Nakamura Brewery available in the U.S., the delicate and refined *Niehei Junmai Daiginjō*, the elegant and rich *Niehei Junmai Shōchō*, the gourmand and fruity *Reisenin Kōshōsake*, the clear and refreshing *Kigai Shōchō* unique *frozen sake*, *Asago* on *Yakuzaka*, etc. The brewery not only sticks to the tradition if *tsuge* pride in, but also intends to promote fascinating Japanese culture to the world. In doing so, they are open to new and foreign concepts and passionately explore the possibility of flavor. In 2010 they developed a sake in collaboration with Alain Ducasse. The sake *Niehei Alain Ducasse* has not yet arrived in the U.S. but it would be great to be able to pair it with the brilliant dishes from the French gourmet empire in New York.



Nakamura Brewery Co., Ltd.

3-6-5 Nagasawa, Kanazawa, Ishikawa
920-0802 Japan
TEL: +81-76-269-0600
www.nakamura-sake.com.jp

3 things you should know about Nakamura Brewery Co., Ltd.

Embracing and Facing the World

More and more breweries are opening up to the world, but Nakamura Brewery is unique in that they are not only facing the world, but also embracing it. They are not afraid to change and adapt to the world, and are always looking for new opportunities to grow and succeed. They believe that by embracing the world, they can create a better future for everyone.



Organically Certified Sake Brewery

This is one of the last breweries that has remained organic since its inception. In Japan, agriculture is centered around rice and sake, so it is necessary to maintain the sustainability of the environment.



Environmentally Friendly, Sustainable Products

The brewery water is underground pumped up from the 100-meter-deep ground, which is actually precipitation from 50-70 years ago from the mountains which seeped through the soil. They consider the sustainability of their products very seriously and in order to have a sustainable environment they have implemented strict wastewater management, aiming to keep it one tenth of the national standard set by the local government.



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| Longs, Mike | Shady Rice |
| 10000 Hwy 82 East (behind Arco gas) | \$100 |
| 251-224-2000 | 1/2 |
| Mike's | Kirkbride |
| 100 Thompson Dr. (bet. Thompson & Spring Hill) | \$100 |
| 251-221-0000 | 1/2 |
| Mike's | Perry |
| 101 Hwy 82 East (behind Arco gas) | \$100 |
| 251-224-2007 | 1/2 |
| Mike's | Chin That Kitchen* |
| 101 N Hwy 82 (bet. Hwy 52 & Hwy 25) | \$100 |
| 251-224-0000 | 1/2 |
| Mike's | Lily Thai |
| 1000 Arwood Dr. (bet. Lawrence Lawrence St.) | \$100 |
| 251-224-2000 | 1/2 |
| Mike's | Pedigree Thatched |
| 1000 Arwood Dr. (bet. Hwy 5 & Hwy 220/200 Hwy 4) | \$100 |
| 251-224-0140 | 1/2 |
| Mike's | SEA |
| 101 N Hwy 82 (bet. Hwy 52) | \$100 |
| 251-224-2006 | 1/2 |
| Mike's | Tai Thai |
| 1000 Arwood Ave (bet Hwy 5 & Hwy 220 Hwy 4) | \$100 |
| 251-224-2000 | 1/2 |
| Mike's #1 | Thai Restaurant |
| 251 Hwy 82, Hwy 52 (bet Hwy 5 & Hwy 220) | \$100 |
| 251-224-0001 | 1/2 |
| Mike's #2 | Absolute Thai Restaurant |
| 1000 Thompson Rd. (bet. Thompson & Hwy 402) | \$100 |
| 251-224-2006 | 1/2 |

| | |
|---|--------------------|
| Interstate | PHOENIX & SHARON* |
| 2100 18th St. Ste. 1000 Phoenix, AZ 85007 | 321-476-0000 |
| Interstate | REED Needle House* |
| 1000 Broadway, Suite 1000, Salt Lake City, UT 84130 | 212-455-0000 |
| Interstate | Regal Markets |
| 1000 University, Ste. 1100, Phoenix, AZ 85007 | 221-202-2001 |
| Interstate | Rhe Towing |
| 1717 16th St., Salt Lake City, UT 84101 | 212-252-0000 |
| Interstate Office | Renta Boatwoman* |
| 152 Main St., Ste. B, Henry, IL 62645 | 206-288-7021 |
| Interstate Office | Renta Boatwoman* |
| 212 Grove St., Ste. 100, Indianapolis, IN 46204 | 219-229-0000 |
| Interstate Office | Pho To Be |
| 102 University St., Seattle, WA 98101 | 206-467-5600 |
| Interstate | Verti-Cafe |
| 1000 Broadway, Ste. 200, Salt Lake City, UT 84130 | 212-455-0000 |
| Interstate | Woolley's West |
| 210 12th Street, Apt. 200, Indianapolis, IN 46204 | 219-236-0000 |
| OTHER | |
| Interstate | Arts & Crafts |

| Entertainment | Resident House | Guest Room |
|--|--------------------------------------|------------|
| Entertainment | Resident House | Guest Room |
| 1960-60s (bet. 1960-62) | \$325.00 | |
| 2003-05-06 | | |
| Ent. Room | Lucky Guests | |
| 24 hours, Sat. Sat. Sat. Sat. Sat. Sat. | \$325.00 | |
| 250-450-0000 | | |
| Ent. Room | Places & Beyond/Near York | |
| 1960-60s (bet. 1960-62) | \$325.00 | |
| 2003-05-06 | | |
| Ent. Room | Stimulus | |
| 24.0-120.0-120.0 (bet. 2004-05 & bet. 2005-06) | \$325.00 | |
| 223-480-0000 | | |
| Entertainment | Recess | |
| 2003-05-06 (bet. 2003-05-06) | \$325.00 | |
| | | |
| Entertainment | The Getaway | |
| 1960-60s (bet. 1960-62) | \$325.00 | |
| 2003-05-06 | | |
| Ent. Room | Kids-ya! | |
| 1960-60s (bet. 1960-62) | \$325.00 | |
| 2003-05-06 | | |
| Entertainment | Blue Saffron Brooklyn | |
| 2003-05-06 (bet. 2003-05-06) | \$325.00 | |
| | | |
| Entertainment | Kavariya | |
| 1960-60s (bet. 1960-62) | \$325.00 | |
| 2003-05-06 | | |
| Ent. Room | TERP | |
| 2003-05-06 (bet. 2003-05-06) | \$325.00 | |
| 504-251-4500 | | |
| Entertainment | ACCORDA Restaurant | |
| | | |

Source: The Trust Effect of Women for the World.

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44 SHOPISTS NY | Vol 073 | Jun 2016 | www.shopistsny.com

KAWAII in New York

By Julie Sato

Baby, It's Cold Outside!

The New Year is symbolized by someone supersweet: a newborn baby in Japan, that new year – 2015 – happens to be the Year of the Sheep. It's safe to say that little Lamb can compete for cuteness with a human infant any day. So why not go an extra overload, and outfit your favorite baby in kawaii items with a sheepish theme? Check out these picks, guaranteed to keep your little lamb feeling warm and looking adorable this winter. *Baa!*



Thin fingers won't feel frosty when tucked into Joobles Organic Baby Mittens. These hand-knitted hand-warmers sport the moniker of "Cute as Lamb" (there's also a coordinating hat, baby blanket, stuffed animal, and saddle). Available on Joobles.com (\$12.99).

A plain white "onsen" gets a kawaii twist with a sweet sheep motif. Available on the Babbleables.com shop "Tangled Fawn Knits" (\$18.40).

Let the sheep theme go to baby: hold it in a Little Lamb Hat, hand-knitted by Lauren Oland. Available on LaurenEtsy.com shop "LittleReiCreations" (\$25).

The "LEKA" musical sheep toy by IKEA is designed to stimulate a baby's sight, hearing, and sense of touch — plus, the low sound level is music to your little lamb's sensitive ears. Available at an IKEA store near you. For locations, visit ikea-usa.com (\$5.99).

Keep tiny toes toasty with gender-neutral baby booties, hand-knit from virgin wool. Baby won't get cold feet if after warm these alpaca-wool socks. Available on the Etsy.com shop "ThinkyKittens" (\$24.99).

For little critters, make your floor cuddly-soft with TEIJIN IKEA's faux sheepskin throw rug, which is cuddly-soft and machine washable. Available at an IKEA store near you; for locations, visit ikea-usa.com (\$12.99).

Little ones can do their best little-lamb impersonation in a hooded Lamb Coat, made of snuggly polyester plush and lined with soft satin. Available on WoodenSleds.com (\$35).

You've heard of black sheep, now, how about a colorful sheep? Let your little-lamb laugh at the cold with Fleece Living pants by B.I.T. Kids, available with bright-red fleece lining (\$33). And who says growing up has to mean giving up lamb threads? Go for the full "embroidered ewe" effect with B.I.T. Kids' fabulously fuzzy, plush "Puffy Girl's Jacket" (\$100). Available on Babbleables.com.



Julie Sato is an interior designer and style for The New York Times' New York Post, and created a comic strip column for *Japanesefun.com*. Illustrations by Shoko Jones.



Shop Guide

The following is a list of stores where you can buy Japanese goods, services and art.

• Coupon available at www.shopstickey.com
• Shipping and tax info below in each shop

FASHION

Upper West **B.I.T. Kids***
403 Columbus Ave (bet 79th & 80th Sts)
212.584.1010

Dating

Upper East **B.I.T. Kids***
1916 First Ave (bet 81st & 82nd Ave)
212.252.1040

Dating

Upper East **SEIGO Accessories**
1000 Madison Ave (bet 80th & 81st Sts)
212.524.4220

Business

Upper East **UNIKO**
1040 Madison Ave (bet 81st & 82nd Sts)
212.529.8553

Business

Midtown West **UNIKO**
470 8th Avenue (bet 34th & 35th Sts)
212.549.0599

Dating

Midtown East **Miki House**
1000 3rd Ave (between 42nd & 43rd Sts)

Dating

Midtown West **UNIKO**
470 8th Avenue (bet 34th & 35th Sts)
212.549.0599

Dating

Midtown East **Miki House**
1000 3rd Ave (between 42nd & 43rd Sts)

Dating



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| | |
|---|-----------------------------|
| Midtown East | Zin's Midtown |
| 200 Madison Ave (bet 39th & 40th Sts) 212.445.2900 | Business |
| Cherry | Junko Nodaika |
| 204 1st Ave (bet 29th & 30th Sts) 212.531.2021 | Dating |
| Emergency | St. Louis' New York* |
| 99 Madison Ave (bet 21st & 22nd Sts) 212.531.2021 | Business |

| | |
|--|-------------|
| Midtown West | Yume |
| 501 1st Avenue (bet 42nd & 43rd Sts) 212.580.9500 | Dating |

| | |
|---|---------------|
| East Village | ARGOSY |
| 489 1st Ave (bet 14th & 15th Sts) 212.529.2171 | Dating |

| | |
|--|-----------------------|
| East Village | Local Clothing |
| 500 1st Avenue (bet 8th & 9th Sts) 212.529.2171 | Dating |

| | |
|--|-----------------------|
| East Village | Princess Park* |
| 501 1st Avenue (bet 14th & 15th Sts) 212.529.2171 | Dating |

| | |
|--|----------------|
| East Village | Toku 3* |
| 101 E. 1st Street (bet 3rd & 4th Aves) 212.529.2171 | Dating |

| | |
|--|-----------------|
| East Village | Toku Joe |
| 101 E. 1st Street (bet 3rd & 4th Aves) 212.529.2171 | Dating |

| | |
|---|----------------------------|
| Tribeca | B.I.T. Kids Tribeca |
| 205 Greenwich St (bet 9th & 10th Sts) 212.529.2171 | Dating |

| | |
|---|----------------------|
| Tribeca | Miki Instanta |
| 510 Greenwich St (bet 9th & 10th Sts) 212.529.2171 | Dating |

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|--|--------------------|
| Soho | Arth |
| 29 W. Houston St. between 5th & 6th Avenues | Business hours |
| 212.420.1021 | |
| Soho | Brussels New York* |
| 271 1/2 Hudson St. between 6th & 7th Avenues | Business hours |
| 212.424.0200 | |
| Soho | Facial Index |
| 94 Grand Street, Mezzanine B1 | Business hours |
| 212.423.2255 | |
| Soho | Karen's Closet |
| 21 W. Houston St. between 6th & 7th Avenues | Business hours |
| 212.361.7058 | |
| Soho | Mosca Mitz |
| 63 Thompson St. (bet. 8th and 9th Streets E) | Business hours |
| 212.423.1884 | |
| Soho | R by Sopra |
| 101 Morton St. (bet. Prince and Hudson Sts.) | Business hours |
| 212.213.4293 | |
| Queens | Brussels New York* |
| 38-10 30th Street, 2nd Flr. (bet. 3rd & 4th Avenues) | Business hours |
| 718.264.1045 | |
| Plane Dejny | Miki Russa |
| 102 Hudson Street (between 6th & 7th Avenues) | Business hours |
| 212.510.4556 | |
| Hillside, Jersey | UNIKO |
| 1000 Avenue of the Americas, 10th Fl. | Business hours |
| 212.510.4556 | |

J-POP CULTURE

| | |
|---|--|
| Long Island | Cross Gift Shop |
| | 44 Avenue of the Americas, 2nd Flr. (bet. 5th & 6th Avenues) |
| | The store carries a wide variety of Japanese products including CDs, books, CDs, and DVDs. |
| | 718.420.1000 |
| Midtown East | Book Off* |
| 42-44 39th Street (bet. 5th & 6th Avenues) | Business hours |
| 212.476.1116 | |
| Midtown West | Karakotsuya Books/Books |
| 1030 Broadway (bet. 42nd & 43rd Sts.) | Books |
| 212.429.0200 | |
| Midtown West | Midnight USA |
| 261 W. 45th Street (bet. 5th & 6th Avenues) | Business hours |
| 212.613.1000 | |
| Midtown West | Mitsukoshi* |
| 256 W. 44th Street (bet. 5th & 6th Avenues) | Business hours |
| 212.510.0100 | |
| Midtown East | JHU Comic Books* |
| 261 1/2 40th Street (bet. 5th & 6th Avenues) | Manga |
| 212.424.5800 | |
| Midtown East | Mitsukoshi Comics* |
| 400 Lexington Avenue (bet. 48th & 49th Sts.) | Manga |
| 212.613.0100 | |
| Chinatown | Cosmo Games |
| 162-164 W. 31st Street (bet. 6th & 7th Avenues) | Manga |
| 212.420.0222 | |
| Chinatown | Image Avenue* |
| 130 W. 36th Street (bet. 7th & 8th Avenues) | Business hours |
| 212.420.0200 | |
| West Village | AG Gears |
| 801-803 W. 14th Street (bet. 6th & 7th Avenues) | Business hours |
| 212.420.2200 | |
| East Village | Soulson Mitz |
| 47 Bowery (bet. 3rd and 4th Streets) | Business hours |
| 212.420.0000 | |

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|--|-----------------------|
| East Village | Top Tokyo* |
| 87 1/2 Avenue, bet. 5th & 6th Avenues | Business hours |
| 212.420.0200 | |
| East Village | Video Games New York* |
| 2021 1/2 Avenue, 2nd Flr. (bet. 6th & 7th Avenues) | Business hours |
| 212.420.0200 | |
| East Village | Yoko's |
| 100 Avenue A (bet. 8th & 9th Streets) | Business hours |
| 212.420.0200 | |
| Soho | Suzume Mitz |
| 44 Bowery (bet. 3rd & 4th Streets E) | Business hours |
| 212.420.0200 | |
| Brooklyn | Zushi Cozy* |
| 108 Thompson Street (bet. 3rd & 4th Streets) | Business hours |
| 212.420.0200 | |
| Chinatown | Amuse Castle* |
| 382-384 1/2 Avenue (bet. 11th & 12th Streets) | Business hours |
| 212.420.0200 | |
| New Jersey | Guideline Planner* |
| 104-106 1/2 Madison Street, NJ 07046 | Business hours |
| 201.264.0000 | |

TRADITIONAL

| | |
|---|----------------------------|
| Midtown East | Mitsukoshi Kitchen* |
| 109 Madison Avenue (bet. 5th & 6th Avenues) | Business hours |
| 212.420.0200 | |
| Chinatown | KYOTO-YA* |
| 227-231 1/2 Bowery (bet. 2nd & 3rd Streets) | Business hours |
| 212.420.0200 | |
| Flatiron | Mokuzi |
| 121 Madison Avenue (bet. 23rd & 24th Streets) | Business hours |
| 212.420.0200 | |
| Soho | Karatsu-Hausa |
| 497 Thompson Street (bet. 8th & 9th Streets) | Business hours |
| 212.420.0200 | |
| Chinatown | KITAYA SODA* |
| 200-202 Bowery (bet. 2nd & 3rd Streets) | Business hours |
| 212.420.0200 | |
| Midtown East | J.H. George* |
| 206-210 21st Street (bet. 5th & 6th Avenues) | Business hours |
| 212.420.0200 | |
| Flatiron | Moss New York |
| 100-102 1/2 Madison Street (bet. 4th & 5th Streets) | Business hours |
| 212.420.0200 | |
| Chinatown | Japan Square |
| www.japan-square.com | Business hours |
| Chinatown | J-Lite International, Inc. |
| www.j-liteworld.com | Business hours |
| | |

| | |
|---|-----------------------|
| Chinatown | Wahao New York |
| www.wahao-newyork.com | Business hours |
| 212.420.0200 | |
| Chinatown | GALLERY |
| Midtown East | Ramon Gallery* |
| 495 Madison Avenue (bet. 48th & 49th Streets) | Business hours |
| 212.420.0200 | |
| Chinatown | NYC Art Gallery |
| 102-104 Madison Avenue (bet. 23rd & 24th Streets) | Business hours |
| 212.420.0200 | |
| Chinatown | Orchid Gallery |
| 611 Avenue of the Americas (bet. 50th & 51st Streets) | Business hours |
| 212.420.0200 | |
| Lower Manhattan | gallery eastendny.org |
| 102-104 Madison Avenue (bet. 23rd & 24th Streets) | Business hours |
| 212.420.0200 | |
| Chinatown | Gallery East |
| 101-103 Madison Avenue (bet. 23rd & 24th Streets) | Business hours |
| 212.420.0200 | |

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|---|-----------------------|
| Chinatown | Kanda Gourmet Test* |
| 510 Madison Avenue (bet. 48th & 49th Streets) | Business hours |
| 212.420.0200 | |
| Chinatown | Quince Crossing Mall* |
| 150-158 Avenue of the Americas (bet. 23rd & 24th Streets) | Business hours |
| 212.420.0200 | |
| New Jersey | Nippon Art Leasing |
| 200-202 Avenue of the Americas (bet. 48th & 49th Streets) | Business hours |
| 212.420.0200 | |
| Chinatown | NYC Japan |
| www.nycjapan.com | Business hours |
| 212.420.0200 | |
| Chinatown | UPFRONT French Tea |
| www.upfrontfrenchtea.com | Business hours |
| 212.420.0200 | |

HOUSEHOLD GOODS

| | |
|---|--------------------------|
| Midtown East | Sense Japanese Pottery* |
| 100 Madison Avenue (bet. 48th & 49th Streets) | Business hours |
| 212.420.0200 | |
| Midtown East | Japanese Culinary Center |
| 211 Madison Avenue (bet. 48th & 49th Streets) | Business hours |
| 212.420.0200 | |
| Midtown East | Karatsu |
| 51 Madison Avenue (bet. 23rd & 24th Streets) | Business hours |
| 212.420.0200 | |
| Chinatown | Seito Trading |
| www.seito-trading.com | Business hours |
| 212.420.0200 | |
| New Jersey | Kitchenware Gourmet* |
| 140-142 Avenue of the Americas (bet. 23rd & 24th Streets) | Business hours |
| 212.420.0200 | |





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MONO-logue

"Mono" means "thing," "object," or "product" in Japanese, but it also implies that the thing has quality. In this corner, we introduce "mono" that characterize Japan's spirit of constant quality improvement.

Vol. 46 - MONO of the month

Gaufre by Kobe Fugetsudo

A uniquely sweet-smelling light-colored sandwich with wafers with vanilla, strawberry and chocolate cream, Gaufre is a unique invention in Japan and has been beloved there for almost 90 years. The delicate sweets are sold by the long-standing store Fugetsudo, in operation since the Edo Period. Kobe Fugetsudo was established as a branch of the Fugetsudo in 1887 in Kobe, a modern city surrounded by the calm Seto Inland Sea and the Rokko Mountains.

According to Kobe Fugetsudo, Gaufre's original start was in 1888 when customers returning from a trip to the West brought back French cookies and proposed that they try making them in Japan. At the time, pastry chefs were striving to carry out experimental research in the spirit of trademark Japanese sweet making and enterprising Western sweet making. It wasn't the copying of French baked goods, but trial production and study which fully utilized the advantages of French products to make items suited to the Japanese palate. The result of all this hard work came together when they reached the point of selling the Gaufre in 1897.

Manufacturing methods and equipment in those days were quite different from contemporary ones. The Gaufre, made from two wafers put together in a pair, were baked in the same way as the well-known Kobe specialty "Oo-kawara Sanbei," a tile shape cracker. The machine for baking was about 18.2 cm (7 in) in diameter, and the fire-burned charcoal as its primary fuel. The wafers were baked one by one, turned over to do both the back and front. When they were done, each one was handmade into cream sandwiches and finished a pair at a time. It was an unbelievably costly and laborious process, and daily production volume was as much as 800 Gaufres.

Gaufre had an exquisite taste, texture and aroma that were not found in previous sweets, they were esteemed as gifts in the beginning. It took quite a while until it became generally widespread. After several years, sales finally began to pick up, but Gaufre manufacturing had to be stopped because of controls on raw materials due to World War II. Production was not resumed until after the war in 1951, when raw materials could finally be acquired again.

Once Gaufre became widely known in society and began receiving attention from those in the industry, imitation products were beginning to be seen throughout the country. Product protection was implemented by this use of the Gaufre name, and this was also related to an emerging credibility issue due to the circulation of inferior quality products. As a self-defense for the company and a means to continually improve quality, the Gaufre trademark was applied for in 1952 and rights to it were acquired in 1953.

Nearly 90 years have passed since sales of Gaufre began, and in addition to the original flavors of vanilla, strawberry and chocolate cream sandwiches there are now other richly flavored ones such as black tea, green tea and coffee. Also, the "Petit Gaufre" was born in 1962 based on customer request (with the same dimensions as the Gaufre but a diameter of only about 7.5 cm [3 in]), and there are limited edition packages (based in accordance with the seasons). Gaufres are available in the U.S. on various shopping websites and in Matsuya Marketplace.



Gaufre is a sweet cream sandwich with a 7 cm diameter of paper thin wafers, dried apricot filling. 30 years ago



Originally started as a manufacturer of "wafer," Japan-style confectionery. Kobe Fugetsudo currently makes both Western and Japanese-style pastries.



In addition to the all-time best seller Gaufres, Kobe Fugetsudo offers a variety of confectionery, including Lemo (the without sugar Japanese cake sandwich) and flourless



Kobe Fugetsudo
www.kobe-fugetsudo.co.jp (Japanese only)



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* Prices are subject to change according to the currency exchange rate and payment will be made in Japanese yen.



BUSHWICK BLUE: REVIVAL OF A DYING ART



"This is not the indigo used for blue jeans," instructor Kekoa Kay explained to the class. I had come to BLAISOU in Bushwick, Brooklyn to learn indigo dyeing but I wasn't exactly sure what it was.

Before getting started, we learned that indigo is a plant-derived dye. While it is often associated with India—the Japanese have been processing it for about 2000 years. According to Kay, the difference between Japanese and Indian indigo is the plant species and different method. Because both techniques are labor and time intensive, they've been replaced commercially by less expensive synthetic versions. At BLAISOU I was hoping to learn the benefits of bringing old ways back.

The first clue is the 100% natural process. Farmers, like our instructor, grow indigo plants and compost them into a mixture called *seishin*. The compost is then blended with ash, lime (derived from trees), raffin hydrate, and wheat bran. The mixture is so soft, that dye makers calibrate its richness by touching it with their fingers. At the back of the studio, in huge plastic barrels nicknamed "hell kats," stood the final product. When the covers were removed, we peered in and saw dark, foaming dye fermenting with the smell of decayed fruit.

"Today we are practicing the batik dyeing method," instructor Kay announced as we started at the dark dye. "You will paint on a piece of cloth with wax, when the wax dries, we will submerge the cloth in the dye. After that we boil the cloth to remove the wax, leaving your design behind."

I couldn't wait to play in the indigo, but I was nervous about the design painting part. After a few tentative brush strokes, I relaxed and allowed the wax to decorate my square of cloth in messy drips and drabs. "Be sure to hold your piece in the dye for a minute and in the air for another minute," we were told. "The oxidation process is equally important to achieve a pure indigo hue." As soon as I submerged my piece, the white, contrasting beauty of the wax revealed itself. It felt like magic.

After completing a handkerchief and coaster, I was ready to sign up for another season to work with garments of my own. That night I became a practitioner of a 2000-year old process. I left BLAISOU convinced that a purchased pair of blue jeans could never give me the same satisfaction.

—Reported by Devon Brown

BLAISOU
www.blaisou.com



Instructor Kay is only twenty-five years old but has represented BLAISOU in the solo exhibition "The Indigo Project" at the Brooklyn Gowanus Cultural Center, and is running workshops in Brooklyn lots and lots.



Dye methods for indigo are measured out here, using wax and a pastelike oil known for their flowing design, is very for beginners.



In order to wash out a deep blue color, fabric must be submerged longer. The deeper blues can require up to twenty minutes.



After two dyeing sessions and a long, arduous bath my handkerchief could be washed right away with all white clothes without compromising any of its vibrancy.



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Michael West **NY. Taekwondo**
 N.Y. Taekwondo has been offering Japanese karate classes to boys and girls in Manhattan since 1974. The school has 10 branches in New York City, and 10 branches in Long Island. It has over 1000 students, mostly for personal protection.
 100-10 30th St. 1R, Astoria, NY 11105 | Phone: 718-261-1111 | Email: info@westtaekwondo.com

Charles **Baroque Revives New York**
 1020 Broadway, 10th & 10th Fls. | Phone: 212-260-6200 | **Baroque**
 1020 Broadway, 10th & 10th Fls. | Phone: 212-260-6200

Lorraine Mire **Taijutsu Calligraphy** (Boro Park)
 21-35 62nd Street, Boro Park, Brooklyn, NY 11214 | **Calligraphy**
 21-35 62nd Street, Boro Park, Brooklyn, NY 11214 | Phone: 347-572-2701

Sohn **Korean House**
 101 Roosevelt St. 60th Floor, New York, NY 10018 | **Korean**
 101 Roosevelt St. 60th Floor, New York, NY 10018 | Phone: 212-582-0222

Connie **Hedda Fox Pilates Dance School**
 300-310 Central Park West, New York, NY 10025 | **Dance**
 300-310 Central Park West, New York, NY 10025 | Phone: 212-870-2800

Japan **Oboro School**
 1200 Madison Avenue, 10th Fl., New York, NY 10021 | **Japanese**
 1200 Madison Avenue, 10th Fl., New York, NY 10021 | Phone: 212-965-4700

MARTIAL ARTS

Upper West **Aikido By Hira**
 209-210 West 58th St., 8th Fl., Aikido Dojo, N.Y. 10019 | **Aikido**
 209-210 West 58th St., 8th Fl., Aikido Dojo, N.Y. 10019 | Phone: 212-580-1200

Upper West **Kokutsu Dojo Institute**
 260 Columbus Ave., 10th Fl., New York, NY 10023 | **Judo**
 260 Columbus Ave., 10th Fl., New York, NY 10023 | Phone: 212-515-7294

Upper West **Shukurayu Matsukayashi**
 191-193 West 106th Street, Manhattan, NY 10033 | **Budo**
 191-193 West 106th Street, Manhattan, NY 10033 | Phone: 212-510-1132

Upper West **UWS Karateka Karate**
 100 Columbus Ave., 10th Fl., New York, NY 10023 | **Karate**
 100 Columbus Ave., 10th Fl., New York, NY 10023 | Phone: 212-510-1132

Upper East **Aikido Shinko Budo**
 250 E. 57th St. (bet. 3rd Ave. & 5th Ave.) | **Aikido**
 250 E. 57th St. (bet. 3rd Ave. & 5th Ave.) | Phone: 212-965-0712

Matthew Wiss **New York Budokan**
 120-130 3rd Ave., 10th Fl., New York, NY 10016 | **Budokan**
 120-130 3rd Ave., 10th Fl., New York, NY 10016 | Phone: 212-460-5020

Matthew West **Shinkokuden New York**
 120-130 3rd Ave., 10th Fl., New York, NY 10016 | **Budokan**
 120-130 3rd Ave., 10th Fl., New York, NY 10016 | Phone: 212-460-5020

Matthew West **World Gym Karate**
 200-202 5th Ave., 9th Fl., New York, NY 10018 | **Karate**
 200-202 5th Ave., 9th Fl., New York, NY 10018 | Phone: 212-459-1000

Matthew West **GYM-DO Judo**
 State-of-the-Art Judo Academy or Martial Arts Studio in 3rd Fl., 200-202 5th Ave., New York, NY 10018 | **Judo**
 200-202 5th Ave., New York, NY 10018 | Phone: 212-459-1000

Matthew West **Studio Gokken**
 200-202 5th Ave., 9th Fl., New York, NY 10018 | **Karate**
 200-202 5th Ave., 9th Fl., New York, NY 10018 | Phone: 212-459-1000

Charles **New York Aikido**
 200-202 5th Ave., 9th Fl., New York, NY 10018 | **Aikido**
 200-202 5th Ave., 9th Fl., New York, NY 10018 | Phone: 212-459-1000

Charles **Sharing Karate NYC Branch**
 44-17 30th St. (bet. 3rd Ave. & 5th Ave.) | **Karate**
 44-17 30th St. (bet. 3rd Ave. & 5th Ave.) | Phone: 212-371-4087

Charles **U.S. Budo Kan-Kai**
 110 W. 14th St., 20th Fl., New York, NY 10011 | **Martial Arts**
 110 W. 14th St., 20th Fl., New York, NY 10011 | Phone: 212-430-1000

Charles **World Karateka Karate**
 110-112 W. 14th St., 20th Fl., New York, NY 10011 | **Karate**
 110-112 W. 14th St., 20th Fl., New York, NY 10011 | Phone: 212-584-0211

Charles **World Karateka Karate**
 44-17 30th St. (bet. 3rd Ave. & 5th Ave.) | **Karate**
 44-17 30th St. (bet. 3rd Ave. & 5th Ave.) | Phone: 212-371-4087

East Village **Karate House Dojo**
 141-143 1st Ave., 10th Fl., New York, NY 10009 | **Karate**
 141-143 1st Ave., 10th Fl., New York, NY 10009 | Phone: 212-966-0800

East Village **New York Jui-Jitsu**
 440 Broadway, 10th Fl., New York, NY 10013 | **Jui-Jitsu**
 440 Broadway, 10th Fl., New York, NY 10013 | Phone: 212-966-0700

KYOKUSHIN KARATE

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 107-109 Madison Ave., 5th Fl., 100-102 W. 39th St., New York, NY 10018 | Phone: 212-947-3334 | www.kkny.net

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Tobacco **Kens Zen Institute**
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 141-143 1st Ave., 10th Fl., New York, NY 10009 | Phone: 212-460-5020

Tobacco **Global Judo Club**
 141-143 1st Ave., 10th Fl., New York, NY 10009 | **Judo**
 141-143 1st Ave., 10th Fl., New York, NY 10009 | Phone: 212-460-5020

Brooklyn **Academy of Park Slope**
 380 4th Ave., 1st Fl., Park Slope, Brooklyn, NY 11215 | **Academy**
 380 4th Ave., 1st Fl., Park Slope, Brooklyn, NY 11215 | Phone: 212-367-1000

Queens **School of Tapatio**
 45-10 Broadway, 4th Fl., Long Island City, NY 11101 | **Martial Arts**
 45-10 Broadway, 4th Fl., Long Island City, NY 11101 | Phone: 212-462-2000

Long Island **NY Sea Tae Kwon Do**
 100-102 Main St., Patchogue, NY 11771 | **Karate**
 100-102 Main St., Patchogue, NY 11771 | Phone: 631-475-2500

New Jersey **Karateka Kai Judo**
 24-25 1st Avenue, 1st Fl., Leonia, NJ 07631 | **Judo**
 24-25 1st Avenue, 1st Fl., Leonia, NJ 07631 | Phone: 201-364-2500

New Jersey **INTERDISCIPLINARY Karate**
 102-104 Morris Park Rd., Leonia, NJ 07631 | **Karate**
 102-104 Morris Park Rd., Leonia, NJ 07631 | Phone: 201-364-2500

New Jersey **Religious Karate School**
 320-322 Morris Park Rd., Leonia, NJ 07631 | **Karate**
 320-322 Morris Park Rd., Leonia, NJ 07631 | Phone: 201-364-2500

New Jersey **Yoshitakan Jujutsu Kai**
 404 Franklin Avenue, Jersey City, NJ 07306 | **Jiu-Jitsu**
 404 Franklin Avenue, Jersey City, NJ 07306 | Phone: 201-751-0200

OTHER

Upper West **Columbus University**
 200-202 Broadway, 10th Fl., New York, NY 10018 | **Music**
 200-202 Broadway, 10th Fl., New York, NY 10018 | Phone: 212-464-4428

Upper East **Souz Whirling Arts**
 201 E. 78th St., 10th Fl., New York, NY 10017 | **Other School**
 201 E. 78th St., 10th Fl., New York, NY 10017 | Phone: 212-723-1200

Matthew West **GraceGritNY**
 100-102 Main St., Leonia, NJ 07631 | **Other**
 100-102 Main St., Leonia, NJ 07631 | Phone: 201-364-2500

Upper East **NearEastAcademy**
 100-102 Main St., Leonia, NJ 07631 | **Other School**
 100-102 Main St., Leonia, NJ 07631 | Phone: 212-367-1000

Matthew West **Hydroponic Ballet**
 161-163 1st St., Brooklyn, NY 11201 | **Hydroponics**
 161-163 1st St., Brooklyn, NY 11201 | Phone: 212-464-1601

Matthew West **The Happy Club**
 125 W. 23rd St., 1st Fl., New York, NY 10011 | **Business**
 125 W. 23rd St., 1st Fl., New York, NY 10011 | Phone: 212-464-2222

Matthew West **Toko Sleep N' N°**
 100-102 Main St., Brooklyn, NY 11201 | **Jewelry**
 100-102 Main St., Brooklyn, NY 11201 | Phone: 212-464-1601

Matthew West **505A Marketing**
 505 Madison Ave., 10th Fl., New York, NY 10022 | **Business Services**
 505 Madison Ave., 10th Fl., New York, NY 10022 | Phone: 212-464-2222

Matthew West **The Edge***
 100-102 Main St., Brooklyn, NY 11201 | **Business**
 100-102 Main St., Brooklyn, NY 11201 | Phone: 212-464-2222

Matthew West **The Dojo**
 100-102 Main St., Brooklyn, NY 11201 | **Business**
 100-102 Main St., Brooklyn, NY 11201 | Phone: 212-464-2222

Matthew West **Religious School**
 404 Franklin Avenue, Jersey City, NJ 07306 | **Other**
 404 Franklin Avenue, Jersey City, NJ 07306 | Phone: 212-751-0200

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Bringing Nail Art Trends From Japan

Mrs. Yukie Natori of Yukie Beauty Spa

Could you tell us about services and specialty of your spa?

We provide nail design, but our strength is in the fact we bring most of our cutting-edge nail design materials from Japan, as well as having all Japanese staff, each has at least 5 years of experience in the industry. This way we can provide the latest trends and styles of nail design from Japan to the people here in New York. Also, I continuously have an antenna looking out for the trends and taking them in. But right now, what I am really into is using metallic gel, along with large pearl-like decorations on the nails.

How does the trend differ among your Japanese and American clients?

Our Japanese customers tend to like designs that have some type of subtle bling in them, but sophisticated enough to be able to work to work. And in

terms of nail, they like bows or something cute. Our American customers, on the other hand, like dark colors like black, grey and dark green, and they tend to just want one color on shorter nails. In terms of design, they tend to like Andy Warhol-like pop art or something vivid.

Do you have any tips for nail care?

I recommend caring for your nails from the inside out. What I mean by inside care is to have a balanced diet that strengthens your skin, hair and nails. They are all made of the same protein, so getting the good quality protein in your diet is number one for nail care as well as for the hair and skin. It's also important to keep your hands and nails from drying out. There are products out there specifically for your cuticles and nails, so use them on the back of your hands, too, to prevent it from breaking or getting brittle.



Opened her own salon in Japan 15 years ago, Yukie Natori is a Japanese and artist. After moving to New York in 2007, she now runs her business here.



Yukie Beauty Spa

40 E. 58th St.
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New York, NY 10022
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www.yukiebeauty.com

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Beauty Guide

Indicates a new or recently updated listing, or for bars, salons and restaurants, indicates a change in phone number.

► Coupon available at www.chinatrick.com

■ Closed (as of July 1, 2014)

HAIR SALON

Upper West Side: Hair Cooper III

201 E. 72nd St. (bet. 5th & 6th Aves.) 845-1470

Upper West Side: K's Salon

1019 1/2 West End Ave. (bet. Columbus Ave. & 21st St.) 976-1081

Upper East Side: Giovanni Scacci

240 Madison Ave. (bet. 5th & 6th Sts.) 850-2382

Upper East Side: Misch'

201 E. 88th St. (bet. 5th & 6th Sts.) 850-2382

Upper East Side: Tokayakuwa Salons*

16 W. 88th St. (bet. 5th & 6th Sts.) 850-2382

1030 Madison Ave. (bet. 5th & 6th Sts.) 850-2382

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Midtown East: RH Plus Salons*

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Midtown East: Sami Wayne

103rd Ave. (bet. 5th & 6th Sts.) 850-2382

Midtown East: T. Endress New York

201 E. 5th St. (bet. 1st & 2nd Aves.) 850-2382

Midtown East: VARSAU SALON

401 Park St. (bet. 5th & 6th Aves.) 850-2382

Midtown East: Canadienne Japan*

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Chelsea: Camry Lashes & Hair

103 W. 20th St. (bet. 5th & 6th Aves.) 850-2382

Chelsea: Hair Mates Barbershop

201 E. 23rd St. (bet. 5th & 6th Aves.) 850-2382

Chelsea: Hesaka Salons*

103rd Ave. (bet. 5th & 6th Sts.) 850-2382

Chelsea: Hesaka Cooper I

201 W. 106th St. (bet. 1st & 2nd Aves.) 850-2382

Chelsea: KIWA Salons*

104 W. 23rd St. (bet. 5th & 6th Aves.) 850-2382

Chelsea: Kiretsu Hair & Makeup

201 W. 10th St. (bet. 1st & 2nd Aves.) 850-2382

Chelsea: Tokayakuwa Shampoo Salons*

201 W. 106th St. (bet. 1st & 2nd Aves.) 850-2382

Gramercy: Hayate Nails New York*

103rd Ave. (bet. 5th & 6th Aves.) 850-2382

Gramercy: Ken Shirogane*

103rd Ave. (bet. 5th & 6th Sts.) 850-2382

Gramercy: Shiro Saito Salons

103rd Ave. (bet. 5th & 6th Sts.) 850-2382

West Village: Hair Mates

401 W. 10th St. (bet. 1st & 2nd Aves.) 850-2382

West Village: Hesaka Hair

201 E. 10th St. (bet. 5th & 6th Aves.) 850-2382

West Village: Hesaka Hair*

103rd Ave. (bet. 5th & 6th Sts.) 850-2382

West Village: Hesaka Salons New York

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West Village: Hesaka*

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103rd Ave. (bet. 5th & 6th Sts.) 850-2382

West Village: Hesaka Kyoju*

103rd Ave. (bet. 5th & 6th Sts.) 850-2382

Gramercy: Wissman's Tricomin*

103rd Ave. (bet. 5th & 6th Sts.) 850-2382

Warren-Tricomin*

103rd Ave. (bet. 5th & 6th Sts.) 850-2382

East Village: iSalon*

201 E. 10th St. (bet. 3rd & 4th Aves.) 850-2382

East Village: K2 Salons*

201 E. 10th St. (bet. 1st & 2nd Aves.) 850-2382

East Village: Keyone Salons*

103 E. 10th St. (bet. 1st & 2nd Aves.) 850-2382

East Village: Pomeo Plus*

103 E. 10th St. (bet. 1st & 2nd Aves.) 850-2382

East Village: Poco Salons*

103 E. 10th St. (bet. 1st & 2nd Aves.) 850-2382

East Village: Redbox

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| 201 E 8th St, 1st fl, bet 5th & 6th Ave | 212-431-0001 |
| East Village | SEI-TORINOKO CO |
| 240 E 10th St, bet 3rd & 4th Ave | 916-253-4919 |
| East Village | Shiseido |
| 821 E 8th St, bet 4th & 5th Ave | 212-979-2020 |
| East Village | Yokohama Hair* |
| 273 Bowery St (bet Houston & Elizabeth Sts) | 212-420-5500 |
| East Village | Tokuyama Saito* |
| 821 E 8th St, bet 4th & 5th Ave | 916-253-4919 |
| East Village | Travis Pagans* |
| 196 2nd Ave, bet 8th & 9th Sts | 212-420-0202 |
| East Village | Ueno Saito* |
| 480 E 8th St, bet 4th & 5th Ave | 916-253-4919 |
| East Village | Yu-C Saito* |



The owner/salesperson for this establishment is a Japanese citizen. This listing is not affiliated with the Japanese Consulate or the Japanese American National Museum. For more information, contact the Japanese American National Museum, 100 N Central Expy, Los Angeles, CA 90012, or call 213-625-0433.

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| Lower Manhattan | Coconut Saito |
| 102 Avenue of the Americas & Houston St (bet 5th & 6th Ave) | 212-359-1700 |
| Lower Manhattan | Kaeko Saito |
| 102 Avenue of the Americas & Houston St (bet 5th & 6th Ave) | 212-359-1700 |
| Lower Manhattan | Lotus Saito North Moon |

800 Madison Ave (bet 5th & 6th Ave) 212-359-1700

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| Midtown West | Saito Mass |
| 601 Madison Ave (bet 5th & 6th Ave) | 212-359-1700 |
| Soho | Lotus Saito Peace Sta. |
| 250 Canal St (bet Houston & Mulberry Sts) | 212-359-1700 |
| Broadway | Coconut Saito* |

102 Avenue of the Americas & Houston St (bet 5th & 6th Ave)

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| Broadway | Coconut Saito* |
| 102 Avenue of the Americas & Houston St (bet 5th & 6th Ave) | 212-359-1700 |
| Long Island | LJ Wave |

13 W 5th St, bet 4th & 5th Ave

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| Long Island | LJ Wave |
| 13 W 5th St, bet 4th & 5th Ave | 212-359-1700 |
| Midtown East | Autumn Saito |

102 Avenue of the Americas & Houston St (bet 5th & 6th Ave)

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| Midtown East | Autumn Saito |
| 102 Avenue of the Americas & Houston St (bet 5th & 6th Ave) | 212-359-1700 |
| Midtown East | Hay Saito HAUS* |

261 Madison Ave (bet 5th & 6th Ave)

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| Midtown East | Hay Saito HAUS* |
| 261 Madison Ave (bet 5th & 6th Ave) | 212-359-1700 |
| Midtown East | Hiroko Hay Saito* |

250 Madison Ave (bet 5th & 6th Ave)

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| Midtown East | Hiroko Hay Saito* |
| 250 Madison Ave (bet 5th & 6th Ave) | 212-359-1700 |
| Midtown East | Naoko Hay Saito* |

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| Midtown East | Naoko Saito* |

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| Midtown East | Naoko Saito* |
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Midtown West **Amherst Medical Health Care**

281 5th Ave 3000 (bet. 29th & 30th Sts.)

212-580-0000

Midtown West **Midtown Wellness Center**

1047 5th Ave (bet. 80th & 81st Sts.)

212-580-0000

Midtown East **Dental Sensory**

Dr. Steven Ong is a native of the Americas/Australia of Chinese, Canadian, American, British, Korean, and Chinese descent. Dr. Ong has been a dental professional for over 20 years.

171 5th Ave (bet. 23rd & 24th Sts.)

212-580-0000

Midtown East **Midtown Eye**

171 5th Ave (bet. 23rd & 24th Sts.)

212-580-0000

Midtown East **Midtown Eye**

171 5th Ave (bet. 23rd & 24th Sts.)

212-580-0000

Midtown East **Horacio Faliszowski PhD**

101 E 85th St (bet. 3rd & 4th Aves.)

212-580-0000

Midtown East **Midtown Eye Center**

201 5th Ave (bet. 23rd & 24th Sts.)

212-580-0000

Midtown East **Japanese Medical Practice**

180 5th Ave (bet. Park & Madison Aves.)

212-445-0000

Midtown East **Midtown Eye Doctor (Midtown Eye)**

300 Madison Ave (bet. 3rd & 4th Aves.)

212-580-0000

Chinatown **Horizon Movements SW**

261 W 11th St (bet. 5th & 6th Aves.)

212-420-2000

New Jersey **Diagnosys Family Care Center**

279 Park Rd, 4th Fl (bet. 4th & 5th Aves.)

201-522-0000

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Japanese CROSSWORD



Across

1. Package that could contain a holiday present
2. (ba-ni-ni) Japanese herb that is available in two colors
3. Often used as a prefix, _____ means "New" as in _____ no-ni (New Year) and _____ ban (newspaper)
4. "Rice ball" in Japanese
5. Wine made in censers when people want others to stop talking
6. Kento _____ was an architect known for designing the Tokyo Olympic Arena (1964) among other large projects
7. Ridge of a mountain
8. The world's leading zipper manufacturer, which does business in more than 70 countries



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Entertainment / Leisure

Exhibition

Through January 11 **FREE**

Blindfold Entry

Plus 81 Gallery

Plus 81 Gallery presents "Stained Entry", a group exhibition with Mimi Horikoshi, Joe Heller and Takeshi Miyakawa. The three artists (Horikoshi (printmaker), Heller (graphic designer) and Miyakawa (printmaker)) show series of works transgressing the edges of art. Tearing the boundaries of art made out and existing genres, these artists download distinctive styles instantly, with out having to change media or being over determined. **Location:** 107 Elizabeth St., 2nd Avenue & Spring Sts., New York, NY 10002. Tel: 646-339-7221 / www.81galleries.com

January 12-February 8 **FREE**

Rene Kubota Solo Exhibition

MAKARI Japanese Antiques and Fine Art

MAKARI Japanese Antiques and Fine Art will present a solo exhibition of Brooklyn based visual artist, Rene Kubota. Before she moved to New York, she studied sculpture in Japan. Currently her artistic interests goes toward cultural gap research and environmental transformations. Opening reception will be held on Jan. 12. **Location:** 17 Astor Ave., 2nd Fl. (13th St.), New York, NY 10003. Tel: 212-915-5081 / info@makari.com www.makari.com

Performance

January 25

Erika Matsunaga Performs "Live: Birthday Bath"

Jazz at Kitano

New York based Japanese jazz vocalist Erika Matsunaga

best known for Coca Cola's Seikenbishi TV commercial in Japan, will perform at Jazz at Kitano. With a background in classical, pop, rock and various styles of jazz vocals, Erika has performed at various studios around the U.S. More and more regularly traveling Japan, in this concert, she will perform with Heiko Akiba (saxophone), Jairodo Horie (guitar), Daisa Loong (bass) and Kaito Ogawa (percussion). **Reser**vation is recommended.

Location: 440 Park Ave., 1st Fl., 28 St., New York, NY 10016. Tel: 212-485-7111 / www.jazzatkitano.com

January 31

Video Games Live

Madison Square Garden Entertainment



Video Games Live is an innovative concert event featuring music from the most popular video games of all time. Presented and hosted by Tommy Tallarico, a video game music composer and musician, the orchestra and choir around the world will perform along with exclusive synchronized video footage and music arrangements and synchronized lighting in this one-of-a-kind concert tour event. Pro and guest show events will also be open to all ticket holders.

Location: The Beacon Theatre
234 Broadway, 1st Fl. (7th & 8th Sts.)
New York, NY 10013

For tickets: www.videogameslive.com

Event

January 1

Lucky "Takabokure" Bag Sale

Konakure Shirts New York Inc.

A Japanese premium shirt maker, Konakure Shirts New York Inc., will hold a "Takabokure" sale on Jan. 1. Literally meaning a lucky bag, "Takabokure" refers to a bag packed with a variety of items and sold at a discounted price which are popular New Year's custom in Japan. Each Konakure Shirt Takabokure costing 3 shirts for \$100 is a special. The shirt sizes are smaller than usual. The sale starts at 9am and the bags are limited to 100. **Location:** 400 Madison Ave., 1st Fl., 43rd & 52nd Sts., New York, NY 10017. Tel: 212-688-5264 / www.konakureshirt.com

January 5-10

Hokkaisei Han Solo Week

Top puri

Yappan, an okonomiyaki style sake bar on the Lower East Side, will host "Hokkaisei Han Solo Week" featuring sales of Hokkaisei Brewery Co. Ltd. The beer offered during the week includes Hokkaisei Biishi, Hokkaisei Sapporo and Hokkaisei Honyaku. Each of them requires a certain temperature to be best enjoyed and will be properly mimed by a Japanese traditional sake warmer "Oki-nama" made of red Timothy Sullivan sake barrels and a brand ambassador of Hokkaisei, will also give a lecture on how to enjoy sake during the period. The Hokkaisei han solo will be offered at discounted prices. **Location:** 129 Thompson St., bet. Astor & Sullivan Sts., New York, NY 10002. Tel: 212-417-2230 / www.yappan.com



January 8

Conversation Cafes and New Year Special

The Nippon Club / The Japan Foundation

The Nippon Club and The Japan Foundation is hosting Conversation Cafes offering a relaxing and amicable conversation opportunity on Jan. 8 at The Nippon Club Caf in Japanese with native speakers and fellow Japanese learners over a cup of Japanese tea and snacks.



Introducing by a Japanese language instructor, the class will provide a fun atmosphere for you to learn the Japanese language and culture. This time, the event features "Oshigatara" (Japanese New Year) for you to learn about the customs. Space is limited and RSVP is required.

Location: The Cypress Club

105 W. 57th St., 8th Fl-Rm. 811-Jew

New York, NY 10019

Tel: 212-540-2551 / www.jflyng.com

www.jflynglanguagesevents.com

Lecture/Forum/ Film/Festival

January 12 FREE

Kombu Kelp and Seaweed Basics Workshop

K-Seaweed

K-Seaweed is hosting a seaweed dish-making workshop Jan. 12. Yumi from K-Seaweed will introduce the basic steps of making delicious dishes from seaweed, as well as simple recipes using the seaweed dish. Participants will also learn how to make miso soup and seaweed rice balls. Seaweed is a great source of iodine, and it is all natural, gluten-free, has no trans fat and no cholesterol. The workshop is free. Space is limited to 10 people, and reservation is required by email with your name and phone number included.

Location: Suite 2000B

25 Franklin St., 20th Fl (near Broadway & Beekman Sts.)

New York, NY 10013

info@k-seaweed.com

www.k-seaweed.com



Happenings

**One-Year Anniversary Cam-
paign**

JAPANESE4U

JAPANESE4U is an online shopping site carrying Japanese food, fine arts and crafts and modern goods and delivery them abroad directly.



From Japan. Celebrating its one-year anniversary, the store will offer various promotions. New members will receive 1000 points (equivalent to \$100) when registering for membership from early to mid January. 500 yen off for those who make a purchase from now to late January. Also through the end of January, Chopsticks NY readers will receive 1000 points by entering coupon code "2015COM100". To enjoy that promotion, it is required to register as a member. For more information, refer to the JAPANESE4U website: www.japanes4u.com

and special promotions from its Basic, Premium & Sweet categories.

Location: 211 Greenwich St

Box: Room 6 Spring St

New York, NY 10013

Tel: 212-641-5439

El Mofongo

(bar 226 & 2nd Fls.)

New York, NY 10016

Tel: 212-589-3333

(25-29 29th Ave Suite 10-299)

Set (between 30th and 31st Streets)

Flushing, NY 11354

Tel: 718-333-1395

www.elmofongony.com



**Japanese Specialty Food Shop's Opening Campaign
SHABU SHABU KORE**



SHABU SHABU KORE, a beef specialty restaurant in Midtown, opened a grocery section inside the restaurant on Dec. 5. Celebrating its opening is an offering of a gift certificate to customers who make a purchase at the store section until Jan. 31. The value of the certificate is calculated according to how much you spend: \$5 certificate for purchases of \$10-\$33, \$10 certificate for purchases of \$30-\$50 and \$20 certificate for purchases over \$50. The gift certificate is redeemable only for dining-in at SHABU SHABU KORE. Dine-in 24/7, 201-21, 1st Flr. 5th & 6th doors?

New York, NY 10010

Tel: 212-415-3833

www.shabushabukore.com

**10% Off All Kitchen Knives
Sento New York**

Sento New York, carrying more than 180 different kinds of knives, offers 10% off all kitchen knives from Dec. 31 through Jan. 31. The knives on sale include high-grade brands like Aratama and Sakai Tokeiten. Since its foundation in 1980, Sento New York has carried high-quality Japanese knives, kitchen and home products to both professional chefs and restaurant owners as well as home users.

Location: 4700 27th St., Long Island City, NY 11101

Tel: 718-475-3413

www.sento-newyork.com



**\$5 Off Haircut, Color and Treatment
Shisei 5th Ave Salons**

Highly valued for its skilled techniques and reasonable pricing, Shisei 5th Ave Salons in Flushing has repeat customers since its opening. During the month of January, the salons will offer a special New Year promotion. During this period, haircut, color and treatment by a veteran hair stylist, Shisei will be offered for \$180 and up (reg. \$200 and up). Mention Chopsticks NY when making an appointment.

Location: 5th Ave Salons

223-225-26th, 2nd Flr. 206 5th St., 2nd Flr., New York, NY 10017

Tel: 212-540-0800 / shisei5th13@gmail.com

**\$5 Off Haircut, Color and Treatment
Ye-G Salons**

At this Taekwondo school, one-stop shop, Ye-G salons offers the funky & edgy styles of Tokyo salons. The elegance of Paris and the originality of

NY styles, to highlight an individual customer's personality. By paying close attention to the needs of each and every individual, this highly experienced team of stylists can create cutting-edge styles with a natural look. Until Jan. 31, they're offering cut, color and treatment for \$200 (reg. \$250). Student discount is also available.

Location: 235-2, 3rd Fl., Box 2nd & 3rd Aves,

New York, NY 10033

Tel: 212-529-0255 / www.ye-gsalons.com



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Artisanal Sake

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Katou Kichibee Shouten
www.born.co.jp

This is a rare image of Mt. Fuji called Perfect Double Diamond Fuji, and it is believed to bring good luck.